



Darling Cellar Reserve Chocoholic 2013

main variety Pinotage

vintage 2013

analysis alc: 14.8 | ph: 3.6 | rs: 9.92 | ta: 5.62

type Red

producer Darling Cellars

winemaker Abé Beukes, Carel Hugo & Alastair Rimmer

wine of Darling

tasting notes

A delicious and elegant wine that delights the nose and palate with lovely ripe plum flavours with soft tannins and lingering notes of toasty oak characters. A wine that shows a lot of modern styling with the trademark Darling elegance!!

blend information

100% Pinotage

in the vineyard

The recent demarcation of the Darling district has led to a focus at Darling Cellars on wines which are terroir and varietal specific. The cool and temperate West Coast climate lends itself to a different micro- and mesoclimate which, along with the different types of soil, lead to unique grapes, which we guide into even more unique wines. Having 99% of all vineyards dry land and almost the same percentage as bush vine, this is as close to what nature intended for grapes to be as one can get.

Seductively smooth, sensually soft, subtly sweet, mouthfillingly moreish, unashamedly addictive, decadently Pinotage

Terroir: Deep, decomposed granite soils on the slopes of the Darling Hills, with a cooling effect in the warm afternoons from the Atlantic Ocean in close proximity.

Vineyard type: Bush Vine, dry land

about the harvest

Yield: 3 t/ha

Balling at Harvest: 24° B

in the cellar

Vinification: Crush and destalk, 10 days fermentation at 22° C on skin. Pressed at 5° B

Maturation: After malolactic fermentation, wine is racked into barrels and staves for 12 months. A blend of 3rd and 4th fill French barrels are used