



Darling Cellars Sweet Darling Red NV

main variety Merlot

vintage NV

analysis alc: 13.77 | ph: 3.65 | rs: 27.7 | ta: 5.51

type Red

producer Darling Cellars

winemaker Carel Hugo

wine of Darling

tasting notes

A complex wine with a combination of red fruit and black berry fruits on both the bouquet and palate.

blend information

Merlot, Cabernet Sauvignon, Shiraz, Petit Verdot

food suggestions

The rich sweetness on the palate makes this a wine that can be enjoyed at any time and occasion.

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.

A contemporary new style with ravishing low-alcohol appeal.

Terroir: Decomposed granite in the area surrounding Darling Hills. Hot summers moderated by the cool Atlantic

Vineyard type: Bush Vine, no irrigation

about the harvest

Yield: 5 t/ha

Balling at Harvest: 24° B

in the cellar

Vinification: Crush and destalk, 14 days fermentation at 20° - 30°C

Maturation: 8 months on staves.