



Darling Cellars Premium Pinotage 2010

main variety Pinotage

vintage 2010

analysis alc: 13.58 | ph: 3.65 | rs: 2.03 | ta: 3.65

type Red

producer Darling Cellars

style Dry

winemaker Abé Beukes & Carel Hugo

wine of Darling

body Full

tasting notes

Sweet red and black berries with vanilla wood flavours make up the complex nose of this fine Pinotage. A full bodied wine, with underlying complexity and supporting wood aromas.

ageing potential

2012 - 2018

blend information

100% Pinotage

food suggestions

Enjoy with food.

in the vineyard

Darling Cellars Premium comes from specific vineyards which are selected for their uniqueness in prominent terroir flavours. These vineyards are planted in the best terroir for the specific varietal. Vineyards are carefully monitored by the winemaker who ultimately decides when the grapes will be harvested. These grapes are handled separately in the cellar to preserve their natural quality and uniqueness.

Darling Cellars Premium is a dedicated concept from site selection, through to the final drop in the glass at the end of a bottle.

Terroir: Deep dark coloured soils from decomposed Granite in the Darling Hills. Micro climate positively influenced by the Atlantic with sunny days and cool evenings.

Vineyard type: 36 Year old Bush Vine, no irrigation.

about the harvest

Yield: 3 - 4 t/ha

Balling at Harvest: 24°B

in the cellar

Vinification: Crush and destalk, 14 days fermentation at 23 - 25°C

Maturation: 40% Hungarian and 60% French oak. 60% New 300 litre barrels, aged for 15 months.