



Darling Cellars Premium Kroon 2008

main variety Shiraz

vintage 2008

analysis alc: 14.3 | ph: 3.55 | rs: 1.7 | ta: 6.0

type Red

producer Darling Cellars

style Dry

winemaker Abé Beukes & Johan Nesenberend

taste Fragrant

wine of Darling

body Full

tasting notes

A unique blend in South Africa, and for that matter, in the world! With all components fermented together, another unique concept comes to the fore. This wine is from the beginning destined to be Kroon. Thus only the best grapes are used for this small production of our Flagship wine. Intense aromas of plum, chocolate, cinnamon and fennel. The wood is very well integrated with the fruit flavours. This is a matured wine with a good balance of alcohol, acidity, tannin and fruit.

blend information

40% Shiraz, 20% Pinotage, 10% Barbera, 5% Grenache, 15% Mourvèdre, 10% Garignan

food suggestions

Will complement good food like red meat or venison dishes.

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: 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 25°C. All components are fermented together.

Maturation: Aged for 15 months in new 300 litre French oak barrels.