



Darling Cellars Classic Cabernet Sauvignon / Merlot 2014

main variety Merlot

vintage 2013

analysis alc: 14.20 | ph: 3.65 | rs: 2.14 | ta: 5.60

type Red

producer Darling Cellars

style Dry

winemaker Abé Beukes and Carl Hugo

wine of Darling

tasting notes

A well balanced wine with enticing fruit characters including plum and red cherry. A complex palate gives way to a lingering finish making this a great wine to be enjoyed with food.

blend information

60% Cabernet Sauvignon, 40% Merlot

food suggestions

A great wine to be enjoyed with a variety of food.

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. Terroir: Decomposed granite and Hutton in the area surrounding Darling Hills. Hot summers moderated by the cool Atlantic
Vineyard type: Bush Vine, no irrigation

about the harvest

Yield: 6 - 8 t/ha

Balling at Harvest: 24° B

in the cellar

Vinification: Crush and destalk, 10 days fermentation at 22° C

Maturation: Maturing in stainless steel tanks with French oak staves for complexity