



Darling Cellars Premium Cabernet Sauvignon 2012

main variety Cabernet Sauvignon

vintage 2012

analysis alc: 14.36 | ph: 3.64 | rs: 1.76 | ta: 5.78

type Red

producer Darling Cellars

style Dry

winemaker Carel Hugo and Abe Beukes

taste Fragrant

body Full

tasting notes

A great example of a South African Cabernet. A bouquet of wild herbs and dark cherries. These aromas give way to an intense palate that shows flavours of colour & cassis that linger on the palate.

ageing potential

The fine tannin structure gives this wine great age ability and the wine should drink well for at least 10 years.

blend information

100% Sauvignon Cabernet

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 Hutton soils from decomposed granite dominate the sites selected for these vines.

Vineyard type: Bush Vine, no irrigation.

about the harvest

Yield: 4 - 6 t/ha

Balling at Harvest: 25°B

in the cellar

Vinification: Crush and destalk, 12 - 14 days fermentation at 25 - 28°C.

Maturation: Barrel maturation in 100% French oak (1st fill) for 15 months. Bottle aged for 12 months before release.