



Darling Cellars Premium Kroon 2011

main variety Shiraz

vintage 2011

analysis alc: 13.7 | ph: 3.71 | rs: 1.7 | ta: 5.4

type Red

producer Darling Cellars

style Dry

winemaker Abé Beukes & Carel Hugo

taste Fragrant

wine of Darling

body Full

tasting notes

This unique blend of Shiraz, Pinotage, Barbera, Grenache and Mourveder is made to create a complex wine that compliments food very well. As a young wine the vanilla and spice aromas are dominant but with bottle maturation it develops into an aromatic and soft wine.

ageing potential

My recommendation is to keep this vintage for another 3 to 5 years and enjoy with friends and good food.

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 22-28°C. All components are fermented together.

Maturation: Aged for 12 months in new 300 litre French oak barrels.