



Darling Cellars Limited Release Sir Charles Henry Darling 2012

main variety Cabernet Sauvignon

vintage 2012

analysis alc: 13.8/6 | ph: 3.68 | rs: 1.9 | ta: 5.62

type Red

producer Darling Cellars

style Dry

winemaker Abe Beukes

wine of Darling

body Full

tasting notes

A modern blend of classic varietals showing black berries, dark chocolate and mocha aroma. The dominance of the Cabernet Sauvignon is expressed in the fullness and structure of the wine, but the tannins are soft and elegant. 18 Months of bottle maturation makes this wine accessible and will pair well with red meat dishes.

ageing potential

Drink between 2015-2018

blend information

8% Cab Sauv, 22% Merlot, 22% Petit Verdot, 7% Malbec, 1% Cab Franc

food suggestions

Pair well with red meat dishes

in the vineyard

We have created some stand alone premium wines to showcase the diversity of Darling Cellars and the Darling region. All so unique, we couldn't find a place for them in our 3 core ranges. Definitely wines to come look for, as they are only available from the cellar door.

SIR CHARLES HENRY DARLING

Paying tribute to the Governor of the Cape Colony when our home town was founded, this wine truly deserves to be called a Darling. A great proponent of human rights and fondly named "the people's governor", Sir Charles Henry only spent a short time in charge of the Cape Colony. But in that time, a small piece of paradise got a really suiting name!

Terroir: Deep red soils from decomposed granite dominate the sites selected for these wines.

Vineyard type: Bush Vine and trellised vines

about the harvest

Yield: 4 - 6 t/ha

Balling at Harvest: 23° - 25° B

in the cellar

Vinification: Crush and destalk, 12- 14 days co -fermentation of the 4 cultivars and 10 days longer on the skins

Maturation: Barrel fermentation in 80% new French Oak for 15 months. Bottle aged for 12 months before release.