



## Darling Cellars Classic Merlot Rosé 2016

main variety Merlot

vintage 2016

analysis alc: 12.64 | ph: 3.42 | rs: 3.62 | ta: 5.50

type Rose

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw & Maggie Visser

wine of Darling

### tasting notes

Light pink blush in colour, this is what summer drinking is all about. Strawberries, raspberries and candy floss on the nose and the palate make for a mouthwatering and appetizing wine. A fresh sweet red fruit lingering aftertaste.

### blend information

100% Merlot

### food suggestions

Enjoy anytime of the day!

### 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 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: 21°B

### in the cellar

Vinification: Crush and destalk, racked from the skins before fermentation, 10 days fermentation at 13° C

Maturation: Maturing in stainless steel tanks