



Darling Cellars Gustus Colossus Shiraz 2013

main variety Shiraz

vintage 2013

analysis alc: 14.0 | ph: 3.6 | rs: 3.37 | ta: 5.5 | va: 0.65

type Red

producer Darling Cellars

style Dry

winemaker Carel Hugo & Pieter-Niel Rossouw

taste Fragrant

wine of Darling

body Full

tasting notes

Aromatic aromas of spice, ripe plums and cherries. Well integrated wood tannins. Lingering aftertaste.

ageing potential

5-10 years/p

blend information

100% Shiraz

food suggestions

Red meat and spicy stews/p

in the vineyard

After a good long wet winter we had very even bud-break. A long cool growing season allowed grapes to mature beautifully while retaining their natural acidity. Vineyards strategically planted on sites that allowed grapes to both ripen well while at the same time are not exposed to excessive heat allowing the grapes to mature slowly. Also the Darling area with its proximity to the Atlantic Ocean and the cool Benguela current running off of South Africa's West Coast, has very cool evenings allowing the grapes to retain their natural acidity. Most vineyards are on deep soils, derived mostly from decomposed granite, that are clay rich, with good drainage.

Vineyard type: Bush Vine, no irrigation

Yield: 5-6 t/ha

Balling at Harvest: 22-26°B

in the cellar

All grapes are hand harvested and are de-stemmed only prior to fermentation. After a relatively warm fermentation the wines are gently pressed and the different "press fractions" are matured separately where appropriate. After completing malo-lactic fermentation in tank the wine was transferred to old oak barrels.

Maturation: A combination of new (70%) and second (30%) fill 300 litre French Oak barrels.

Aged for 22 months