



Darling Cellars Gustus Skattie Pinotage Sweet Wine 2013

main variety Pinotage

vintage 2013

analysis alc: 13.91 | ph: 4.0 | rs: 128 | ta: 6.74

type Red

producer Darling Cellars

style Sweet

winemaker Carel Hugo + Alastair Rimmer

taste Fruity

body Medium

tasting notes

Ruby red, rich and spicy with notes of dark berries and hints of raisins, it is well bodied, very intense with notes of ripe cherries. Excellent with strong cheeses and desserts.. Serve slightly chilled and enjoy with good friends. Seductively smooth, sensually soft, significantly sweet, mouthfillingly moreish, decadently Pinotage

ageing potential

p3 – 6 years/p

blend information

100% Pinotage

food suggestions

pStrong cheese and desserts/p

in the vineyard

After a good long wet winter we had very even bud-break. A long cool growing season allowed to 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

about the harvest

Yield: 2-3 t/ha

Balling at Harvest: 45-50°B

in the cellar

Pre harvest done by pinching the bunches at 21°B to stop juice flow to bunches. Grapes sundried on vines. Hand selected bunches from unirrigated bush vines left to wither in the sun. Crush and destalk, 15 days fermentation at 20-25°C on skin. Pressed at 5-10°B. Maturation: Aged in stainless steel tanks. Fining agents used: none