



Darling Cellars Limited Release Sir Charles Henry Darling 2015

main variety Cabernet Sauvignon

vintage 2015

analysis alc: 14.67 | ph: 3.29 | rs: 3.16 | ta: 5.40

type Red

producer Darling Cellars

style Dry

winemaker Abé Beukes and Carel Hugo

wine of Darling

body Full

tasting notes

A deep and complex wine with layers of black fruit, cedar, honey, liquorice, chocolate and tobacco. Smooth but structures with a long lingering finish.

ageing potential

Drink between 2017-2020

blend information

80% Cabernet Sauvignon, 20% Merlot

food suggestions

This wine will pair well with red meat dishes.

in the vineyard

Vineyard type: Bush Vine and trellised vines

about the harvest

Yield: 4 - 6 t/ha

Balling at Harvest: 26° - 28° B

in the cellar

Fermented for 5-7 days at 20-30° on the skins. Pressing portions kept separately to add to the structure and complexity of the wine. Only 8 of the best barrels were carefully selected for this brilliant wine. Maturation: Aged in French oak barrels for 12 months.