



## Darling Cellars Premium Cabernet Sauvignon 2015

main variety Cabernet Sauvignon

vintage 2015

analysis alc: 14.15 | ph: 3.80 | rs: 1.49 | ta: 5.69

type Red

producer Darling Cellars

style Dry

winemaker Carel Hugo and Abe Beukes

taste Fragrant

wine of Darling

body Full

### tasting notes

This wine exhibits an abundance of ripe cassis interwoven with layers of coffee, tobacco, chocolate and ripe tannins. A great example of a South African Cabernet.

### ageing potential

The fine tannin structure give this wine great age ability and the wine should drink well for at least 10 years.

### blend information

100% Sauvignon Cabernet

### in the vineyard

Terroir: Deep Hutton soils from decomposed granite dominate the sites selected for these vines.

Vineyard type: Bush Vine, no irrigation.

### about the harvest

Yield: 4 - 6 t/ha

Balling at Harvest: 26°B - 27°B

### in the cellar

Vinification: Crush and destalk, 12 - 14 days fermentation at 25 - 28°C.

Maturation: Barrel maturation in 100% French oak (1st fill) for 15 months. Bottle aged for 12 months before release.