



## Darling Cellars The Capeman SMG 2017

main variety Shiraz

vintage 2017

analysis alc: 13.87 | ph: 3.55 | rs: 3.1 | ta: 5.1

type Red

producer Darling Cellars

winemaker Pieter Niel & Carel Hugo

wine of Darling

body 0

### tasting notes

An easy drinking red blend that displays a wide range of flavours including red plums, cherries, candyfloss and fresh crushed black pepper. The entry on the palate is smooth and juicy with a lingering finish. A well balanced wine with great drinkability. Serve with oven roasted lamb or smoked duck.

### blend information

40%Shiraz, 21%Mourvedre, 21%Grenache, 18% Red Blend

### food suggestions

A well balanced wine with great drinkability. Serve with oven roasted lamb or smoked duck.

### in the vineyard

Terroir: Decomposed granite, with deep red top soils. A low yield from dry land and bush vine  
Vineyard type: Bush Vine, no irrigation

### about the harvest

Yield: 5.5-6.5 t/ha  
Balling at Harvest: 24-25°B

### in the cellar

Vinification: Crush and destalk, 5-7 days fermentation at 20-30°C  
Maturation: After malolactic fermentation of the wine is transferred into stainless tanks to which staves are added.