



Darling Cellars Old Bush Vine Cinsaut 2017

main variety Cinsaut

vintage 2017

analysis alc: 14.28 | ph: 3.6 | rs: 2.40 | ta: 5.9

type Red

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw + Carel Hugo

taste Fragrant

wine of Darling

body Medium

tasting notes

An irresistible, well balanced red wine, with a bright ruby red colour and sour cherries, red cherries and candy floss on the nose. The fruity palate is delicious with earthiness and flavours of white pepper followed by a fresh acidity on the pallet. Grape tannins very well supported by the oak tannins. The wine finishes with a long aftertaste.

ageing potential

This wine will age for 8-15 years if stored properly.

blend information

100% Cinsaut

food suggestions

This wine will go very well with roasted leg of lamb, Moroccan lamb, well-made Curry stews or Escargot.

in the vineyard

Vineyard Type: Deep Hutton soils with koffieklip, dominate the sites selected for these vines

Vineyard type: 38 years old Bush Vine, no irrigation

about the harvest

Yield: 4-6 t/ha

Balling at Harvest: 23- 24°B

in the cellar

Vinification: Crush and destalk into small open fermenters. Cold soak for two days before fermentation started. 14 days fermentation at 20-24°C, Free run and Press wine kept separate. Maturation: Barrel maturation in 100% French Oak (1st fill, 2nd and 3rd) for 15 months. Only the best 7 barrels were selected for the blend.