



Darling Cellars Reserve Old Blocks Pinotage 2017

main variety Pinotage

vintage 2017

analysis alc: 14.14 | ph: 3.5 | rs: 3.4 | ta: 5.50

type Red

producer Darling Cellars

style Dry

winemaker Pieter -Niel Rossouw & Carel Hugo

taste Fruity

wine of Darling

body Medium

tasting notes

This wine is very expressive and complex on the nose with flavours of red berries, black cherries, vanilla, butterscotch, red plums, coffee and nuances of strawberries. On the palate the flavours follow through with good structure and silky tannins. A really balanced wine with elegance and a lengthy aftertaste.

blend information

100% Pinotage

food suggestions

It could be enjoyed with oxtail, bobotie, lamb curry.

in the vineyard

Terroir: Deep, decomposed granite soils on the slopes of the Darling Hills, with a cooling effect in the warm afternoons from the Atlantic Ocean in close proximity.

Vineyard type: Bush Vine, dry land.

about the harvest

Yield: 5-6 t/ha

Balling at Harvest: 24-25° B

in the cellar

Vinification: Crush and destalk, 10 days fermentation at 20-30°C on skin. Pressed at 5-10°B.

Maturation: After malolactic fermentation, wine is racked into barrels for 12 months. A blend of 3rd and 4th fill French barrels are used.