



Darling Cellars Gustus Cabernet Sauvignon 2017

main variety Cabernet Sauvignon

vintage 2017

analysis alc: 14.5 | ph: 3.4 | rs: 2.88 | ta: 5.76

type Red

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Carel Hugo

taste Fruity

wine of Western Cape

body Full

tasting notes

The wine shows an array of ripe blue berries, some hints of tobacco and pencil shavings on the nose to follow onto the palate with a lengthy finish of spice and well balanced tannins

blend information

100% Cabernet Sauvignon

food suggestions

Serve with braised beef short ribs, garlic chicken wings, zucchini gratin with tomato confit, or a hearty beef stew

in the vineyard

Deep, dark coloured laterite soils from decomposed Granite in the Darling Hills. Micro climate positively influenced by the Atlantic with sunny days and cool evenings. Bush Vines, no irrigation. Yield 4-6 t/ha.

about the harvest

Balling at Harvest: 26-27°B

in the cellar

Whole berry fermented for 5-7 days on staves at 20-30°C. Aged in French oak barrels for 22 months