



Darling Cellars The Old Grain Silo 2018

main variety Shiraz

vintage 2018

analysis alc: 14.21 | ph: 3.56 | rs: 2.40 | ta: 5.92

type Red

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Carel Hugo

taste Fragrant

wine of Darling

body Full

tasting notes

A wine big in structure, soft in tannin and loaded with spicy, red berry, cigar box and red plum flavours with a long aftertaste and well integrated oak nuances.

blend information

67% Pinotage, 30% Shiraz, 3% Cabernet Sauvignon

food suggestions

Pairs well with a beef casserole, braised pork neck, oxtail stew, bolognese, Biltong & Bobotie (South African favourites!) or any venison dishes.

in the vineyard

The grapes were harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines on deep red oak leaf soils. These grapes ripen as nature intended without human intervention. Vineyards are monitored for optimal picking times, adopting a combination of sampling and tasting to optimize the richer tropical (thiol) notes.

in the cellar

5 day cold soak and then cultivars are fermented separately in open top fermenters with a combination of pump overs and punch downs. Alcoholic fermentation is finished on the skins and extended skin contact for another 10 days. Aged for 22 months in 300 litre French and American oak barrels. Only the best barrels were selected for this wine.