

## Darling Cellars Sir Charles Darling 2018

main variety Cabernet Sauvignon

vintage 2018

analysis alc: 14.14 | ph: 3.4 | rs: 3.80 | ta: 6.85

type Red

producer Darling Cellars

style Dry

winemaker Pieter -Niel Rossouw & Carel Hugo

taste Fruity

wine of Darling

body Full

### tasting notes

A deep and complex wine with layers of black fruit, cedar, red plums, liquorice, chocolate and tobacco. Smooth but structured with a long lingering finish. In proper storage this wine will age very well.

### blend information

48% Cabernet Sauvignon, 48% Merlot, 4% Malbec

### food suggestions

Enjoy with roast beef, venison & wild mushroom wellington, slow roast leg of lamb flavoured with garlic and rosemary, beef tenderloin with roasted shallots, Peking duck or a good lamb knuckle potjie.

### in the vineyard

The grapes are harvested from dry land (un-irrigated) bush vines, planted on deep-red decomposed granite soils ideal for the retention of natural moisture. The climate, terroir and viticulture result wine rich in flavour but with soft tannins. Come harvest time, ripening is carefully monitored for optimal ripeness and grapes are hand harvested.

### about the harvest

The grapes are harvested from dry land. Come harvest time, ripening is carefully monitored for optimal ripeness and grapes are hand harvested.

### in the cellar

Grapes fermented on the skins for 15 to 21 days. A combination of pump overs and punch downs are done on the grapes. Cultivars fermented separately. 5 days cold soaked in open fermenters. Extended skin contact for 10-15 days. Only free run wine into barrels and only 8 of the best barrels were selected. Aged in a combination of French and American 300litre oak barrels for 22 months.

