



DC De-Alcoholised DC Shiraz NV

main variety Shiraz

vintage NV

analysis alc: 0.5 | ph: 3.58 | rs: 25.2 | ta: 5.42 | ts02: 40

type Red

producer Darling Cellars

style Off Dry

winemaker Pieter-Niel Rossouw

taste Fruity

wine of Darling

body Medium

tasting notes

Deep ruby red in colour with hints of ripe red fruit, crushed black pepper, dried rose petals and candied cherries. Well integrated French Oak tannins.

blend information

100% Shiraz

food suggestions

A very balanced Red which can be enjoyed with mild curry dishes or a nice slow cooked brisket. Low in calories and vegan-friendly.

in the vineyard

Strategically selected sites which get the warm sunny days and cooling effect of the Atlantic Ocean. Deep soils from decomposed granite, clay rich, good drainage Vineyard type : Bush Vine, no irrigation

about the harvest

Yield : 6 t/ha

Balling at Harvest : 24-25°B

in the cellar

Crush and destalk, 5-10 days fermentation at 20-30°C.

Maturation: After malolactic fermentation, wine is racked into 2nd and 3rd fill barrels and stainless-steel tanks with a combination of French and American oak staves for 12 months to add structure and complexity. The wine is then DeAlcoholised by way of a gently spun cone technology. This is done under vacuum and at low temperature to ensure that the product retains its distinctive wine body, colour and flavour.