



Darling Cellars Chocoholic Pinotage 2018

main variety Pinotage

vintage 2018

analysis alc: 13.48 | ph: 3.56 | rs: 6.62 | ta: 5.85

type Red

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Carel Hugo

taste Fruity

wine of Darling

body Medium

tasting notes

A vibrant display of a wide range of fruit and flavours that includes Turkish delight, chocolate, red and black cherries, vanilla, red plum and butterscotch. Just to name a few.... The flavours follow through on the palate with an amazing structure and smooth supple tannins. This wine is perfectly balanced and well put together. This wine will tickle your taste buds and will be an amazing journey for all to experience the unique Darling terroir in a glass.

blend information

100% Pinotage

food suggestions

Enjoy this wine on its own or pair with a variety of meat or pasta dishes, and berry or chocolate desserts.

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: 3 - 7 t/ha

Balling at Harvest :24 - 25°B

in the cellar

Vinification: Crush and destalk, 5 - 6 days fermentation at 20 - 30°C on skin. Pressed at 5 - 10°B. Maturation: A portion of the wine spent 8 - 12 months on staves to add complexity and layers.