



## Darling Cellars Reserve Black Granite Shiraz 2019

main variety Shiraz

vintage 2019

analysis alc: 14.45 | ph: 3.54 | rs: 2.81 | ta: 5.42

type Red

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Maggie Immelman

taste Fruity

wine of Darling

body Medium

### tasting notes

An amazing fruit forward wine with great complexity. The flavours of cherries, strawberries, red mulberries, pomegranate, liquorice, vanilla, red pepper and white pepper meet you on the nose. A very big structured wine with good fruit concentration on the palate. This fruit is carried through in a long lingering aftertaste.

### blend information

Shiraz 85%; Dry Red 15%

### food suggestions

A very balanced wine which can be enjoyed with mild curry dishes or a nice slow cooked brisket

### in the vineyard

Darling Cellars Reserve is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines. The grapes were harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines. 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: 6t/ha

Balling at Harvest: 24 - 25°B

### in the cellar

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

Destalk and crush, 5-10 days fermentation at 20 - 30°C

Maturation: 8 months aged on French and American oak staves