

Darling Cellars Classic Merlot Rosé 2022

main variety Merlot vintage 2022

analysis alc: 12.10 | ph: 3.48 | rs: 3.12 | ta: 5.56

type Rose producer Darling Cellars

style Dry winemaker Pieter-Niel Rossouw & Maggie Visser

taste Fruity wine of Western Cape

body Light

tasting notes

Light pink blush in colour, this is what summer drinking is all about. Arrays of strawberries, raspberries and candy floss are found on the nose that follow through on the palate with a refreshing aftertaste. Enjoy anytime of the day!

blend information

100% Merlot

food suggestions

Enjoy on its own or with a light green salad.

in the vineyard

Terroir: Decomposed granite and Hutton soils in the area surrounding the Darling Hills. Hot summers moderated by the cool Atlantic.

Yield: 6 - 8 t/ha

about the harvest

21°B

in the cellar

Grapes carefully selected from specific sites to produce vibrant, elegant berry fruit flavours. Crush and destalk, racked from the skins before fermentation, 10 days fermentation at 13°C.