



Darling Cellars Gustus Pinotage 2019

main variety Pinotage

vintage 2019

analysis alc: 14.00 | ph: 3.59 | rs: 2.70 | ta: 5.85

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Carel Hugo

taste Fruity

body Full

tasting notes

A bouquet of dark plums, currants, dark berries, forest floor and kelp with underlying toasted oak notes. These concentrated flavours follow on the palate and combined with a fine tannin structure, give the wine a rich complex finish.

blend information

100% Pinotage

food suggestions

Pairs well with a beef casserole, braised pork neck, oxtail stew, bolognese, roasted or barbequed lamb, biltong and bobotie or any venison dishes.

in the vineyard

Deep, dark coloured laterite soils from decomposed Granite in the Darling Hills. Micro climate positively influenced by the Atlantic with sunny days and cool evenings. 37-Year-old Bush Vines, no irrigation. Yield 3-4 t/ha.

about the harvest

Balling at harvest: 25-27°B

in the cellar

5 day cold soak and then fermentation in open tanks with a combination of pump overs and punch downs. Alcoholic fermentation is finished on the skins and extended skin contact for another 10 days. Aged in French oak barrels for 22 months.