



Darling Cellars Classic Cabernet Sauvignon / Merlot 2022

main variety Cabernet Sauvignon

vintage 2022

analysis alc: 14 | ph: 3.64 | rs: 3.44 | ta: 5.50

type Red

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw and Carl Hugo

taste Fruity

wine of Western Cape

body Light

tasting notes

A fruit forward wine with an array of complex aromas which include candy floss, red cherries, cranberries and mulberries. This elegant fruity wine will be a perfect fit for all festive occasions.

blend information

58% Cabernet Sauvignon, 27% Merlot, 15% Cinsaut

food suggestions

Enjoy with venison pie or roasted chicken.

in the vineyard

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

Vineyard type: Bush Vine, no irrigation

about the harvest

Yield: 6 - 8 t/ha

Balling at Harvest: 24 - 25°B

in the cellar

Grapes carefully selected from specific sites to produce vibrant, elegant berry fruit flavours.

5-8 days fermentation at 20-30°C

Maturation: Maturation in Stainless Steel tanks. Blended early for better integration of tannins