



Darling Cellars Old Bush Vines Cinsaut 2019

main variety Cinsaut

vintage 2019

analysis alc: 13.97 | ph: 3.52 | rs: 2.51 | ta: 6.42

type Red

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw + Carel Hugo

taste Fragrant

wine of Darling

body Medium

tasting notes

An irresistible, well balanced red wine, with a bright ruby red colour and sour cherries, red cherries and candy floss on the nose. The fruity palate is delicious with earthiness and flavours of white pepper followed by a fresh acidity on the pallet. Grape tannins very well supported by the oak tannins. The wine finishes with a long aftertaste.

ageing potential

This wine will age for 8 - 15 years if stored properly

blend information

100% Cinsaut

food suggestions

This wine will go very well with roasted leg of lamb, Moroccan lamb, well-made Curry stews or Escargot. Suitable for Vegans.

in the vineyard

Terroir: Deep Hutton soils with koffiekliip, dominate the sites selected for these vines.
Vineyard type: 38 years old Bush Vine, no irrigation.

about the harvest

Yield: 4-6 t/ha

Balling at Harvest: 23- 24°B

in the cellar

Crush and destalk into small open fermenters. Cold soak for two days before fermentation started. 14 days fermentation at 20 - 24°C, Free run and press wine kept separate.
Maturation: Barrel maturation in 100% French Oak (1st fill, 2nd and 3rd) for 22 months. Only the best 7 barrels were selected for the blend.