



Darling Cellars Gustus Shiraz 2021

main variety Shiraz

vintage 2021

analysis alc: 14.26 | ph: 3.58 | rs: 2.7 | ta: 5.5

type Red

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Maggie Immelman

taste Fruity

wine of Darling

body Full

tasting notes

The Gustus Shiraz is an elegant and expressive fruit driven wine, exhibiting hints of mushroom truffle and clover. A sweet palate is complimented by subtle oaking and fine tannin structure which lingers on the palate.

blend information

100% Shiraz

food suggestions

Pairs well with a beef casserole, braised pork neck, oxtail stew, bolognese, biltong, 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. Bush vines, no irrigation.

about the harvest

Bush Vines, no irrigation.

Yield 4-6 t/ha.

Balling at Harvest: 26-27°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 a combination of French and American oak barrels for 22 months.