



Darling Cellars Classic Merlot Rosé 2025

main variety Merlot

vintage 2025

analysis alc: 13.62 | ph: 3.57 | rs: 3.1 | ta: 5.5

type Rose

producer Darling Cellars

style Dry

winemaker Anthony Meduna, André Scriven

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, candy floss and hints of kirsch liqueur are found on the nose that follow through on the palate with a refreshing aftertaste. Juicy and charming with bright, vibrant freshness and berry character to be enjoyed 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.

Vineyard type: Bush Vine, no irrigation

Yield: 6 - 8 t/ha

about the harvest

Balling at 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.

Maturation: Matured in Stainless Steel tanks