



Darling Cellars Old Bush Vines Cinsaut 2021

main variety Cinsaut

vintage 2021

analysis alc: 12.92 | ph: 3.64 | rs: 3.1 | ta: 5.00

type Red

producer Darling Cellars

style Dry

winemaker Maggie Immelman, André Scriven

taste Fruity

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 koffieklip, dominate the sites selected for these vines
Vineyard type: 40 years old Bush Vine, no irrigation

about the harvest

Yield: 4-6 t/ha

Balling at Harvest: 23- 24°B

in the cellar

Destalk and crush into small open fermenters. Cold soak for 5 days before fermentation starts. 14 days fermentation at 20-24°C. Only the best free run wine is used. Maturation: Barrel maturation in a combination of French and American oak (2nd and 3rd fill) for 22 months. Only the best barrels were selected for the blend.