

# Darling Cellars Reserve Bushvine Cabernet Sauvignon 2024

main variety Cabernet Sauvignon vintage 2024

analysis alc: 14.23 | ph: 3.61 | rs: 3.4 | ta: 5.4

type Red producer Darling Cellars

style Dry winemaker Maggie Immelman, André Scriven

taste Fruity wine of Darling

body Medium

#### tasting notes

This wine displays flavours of black berries, black current, red berries, chocolate, tobacco and a tinge of vanilla. On the palate a good amount of fine tannins which gives this wine a good length and an exciting journey awaits those who want to put this wine away.

## ageing potential

It will truly blossom with time. Ageing potential, 5 - 8 years.

#### blend information

100% Cabernet Sauvignon

## food suggestions

Enjoy this wine with slowly braised beef short ribs. Slow-cooked beef pot roast will also be an ideal partner as well as a Cape Malay curry or bobotie.

# in the vineyard

Terroir: Warmer sites are selected to give full ripe grapes with dark colour and soft tannins. Soils from decomposed granite. Hutton soils dominate the sites selected for this wine.

Vineyard type: Bush Vine, no irrigation

#### about the harvest

Yield: 5-6 t/ha

Balling at Harvest: 24-25°B

# in the cellar

Crush and destalk, 5-10 days fermentation at 20-28°C. After malolactic fermentation, wine is aged in tanks for 12 months. Staves are used to add complexity and structure.