



## Darling Cellars Sir Charles 2023

main variety	Cabernet Sauvignon	vintage	2023
analysis	alc: 14.30   ph: 3.6   rs: 3.76   ta: 5.64   ts02: 46   fs02: 110		
type	Red	producer	Darling Cellars
style	Dry	winemaker	André Scriven & Maggie Immelman
taste	Fruity	wine of	Darling
body	Full		

### tasting notes

A deep and complex wine with layers of black fruit, cedar, red plums, liquorice, chocolate and tobacco. Smooth and silky but structured with a long lingering finish.

### blend information

60% Cabernet Sauvignon, 40% Merlot

### food suggestions

Enjoy with roast beef, slow roast leg of lamb flavoured, beef tenderloin with roasted shallots.

### in the vineyard

Our farmers grow grapes on dry-land and deep-rooted bush vines. The wines reflect the ancient soils and coastal proximity for which the Darling region is so well known. In this individually crafted range, every wine tells its own story.

The climate, terroir and viticulture reflects in this wine rich in flavour but with soft tannins. Come harvest time, ripening is carefully monitored for optimal ripeness and grapes are hand harvested.

### about the harvest

The grapes are harvested from dry land (un-irrigated) bushvines, planted on deep-red decomposed granite soils ideal for the retention of natural moisture.

### in the cellar

Cold soaked for 2 days and then fermented in open tanks with a combination of pump overs and punch downs. Alcoholic fermentation is finished on the skins with extended skin contact. Aged for 18 months in a combination of French and American oak barrels to perfect this wine.