

---

## Gustus Pinotage

---



### THE STORY BEHIND THE LABEL

Translated from Latin 'gustus' means 'taste' and this is what this wine is all about.

Darling Cellars Gustus comes from specific vineyards which are selected for their uniqueness in prominent terroir flavours. These vineyards are planted in the best terroir for the specific varietal. Vineyards are carefully monitored by the winemaker who ultimately decides when the grapes will be harvested. The hand selection of grapes is focused on optimum ripeness at the crusher to deliver flavour in you glass. The best judge of TASTE is yourself!

### 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 nights. 37-Year-old Bush Vines, no irrigation. Yield 6-8 t/ha. Balling at Harvest: 25-27°B

### WINEMAKING

5 day cold soak and then fermentation in open tanks with a combination of pump overs and punch downs. Aged in a combination of French and American oak barrels for 22 months

### WINEMAKER'S COMMENTS

A bouquet of dark plums, currants, dark berries, forest floor and kelp with underlying toasted oak notes. These concentrated flavours follow on the palate and combined with a fine tannin structure, give the wine a rich complex finish.

### FOOD RECOMMENDATION

Pairs well with a beef casserole, braised pork neck, oxtail stew, bolognaise, roasted or barbequed lamb, Biltong & Bobotie (South African favourites!) or any venison dishes.

---

type	Red	Vintage	2019
style	Dry	wine of origin	Western Cape
taste	Fruity	winemaker	Pieter-Niel Rossouw, Maggie Immelman
body	Full	cultivars	Pinotage 100%

---

analysis | alc: 14.00% | ph: 3.59 | rs: 2.70 g/l | ta: 5.85 g/l | so<sup>2</sup> 40-150mg/l

---