
Gustus Shiraz



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 evenings. Bush Vines, no irrigation. Yield 4-6 t/ha.
Balling at Harvest: 26-27°B

WINEMAKING

5 day cold soak and then fermentation in open tanks with a combination of pump overs and punch downs. Alcoholic fermentation is finished on the skins and extended skin contact for another 10 days. Aged in a combination of French and American oak barrels for 22 months.

WINEMAKER'S COMMENTS

This elegant and expressive fruit driven wine, exhibits hints of cloves, tobacco, Christmas cake and crushed black pepper. Ripe red cherries and mulberries as well as a hint of chocolate follow through to a well-structured and lengthy palate with fine grained tannins.

FOOD RECOMMENDATION

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

type	Red	Vintage	2018
style	Dry	wine of origin	Western Cape
taste	Fruity	winemaker	Pieter-Niel Rossouw, Carel Hugo
body	Full	cultivars	Shiraz 100%

analysis | alc: 14.5% | ph: 3.5 | rs: 2.81 g/l | ta: 5.8 g/l | so² 40-150mg/l
