

## Terra Hutton Cabernet Sauvignon

### THE STORY BEHIND THE LABEL

Darling Cellars Reserve is a wine range of straight varieties where the focus is on fruit driven, varietal true, value for money wines. The grapes were harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines.

### 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  
Yield: 5-6 t/ha  
Balling at Harvest: 24-25°B

### WINEMAKING

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

### WINEMAKER'S COMMENTS

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. It will truly blossom with time.

### FOOD RECOMMENDATION

Enjoy this wine with slowly braised beef short ribs.



type	Red	vintage	2018
style	Dry	wine of origin	Darling
taste	Fruity	winemaker	Pieter-Niel Rossouw, Maggie Immelman
body	Medium	cultivars	Cabernet Sauvignon 100%

analysis | alc: 13.64% | ph: 3.6 | rs: 2.8g/l | ta: 5.3g/l | so<sup>2</sup>: 40 - 150 mg/l