

Six Tonner Merlot

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

Strategically selected sites which get the warm sunny days and cooling effect of the Atlantic Ocean. Deep soils from decomposed granite, clay rich, good drainage

Vineyard type: Bush Vine, no irrigation
Yield: 5.5-6.5 t/ha
Balling at Harvest: 24-25°B

WINEMAKING

Vinification: Crush and destalk, 5-10 days fermentation at 22-30°C
Maturation: After malolactic fermentation a portion (approx. 50%) of the wine is racked into barrels for 7-8 months while the balance is transferred into stainless tanks to which staves are added. A blend of 3rd and 4th fill barrels are used

WINEMAKER'S COMMENTS

This complex but also elegant wine spoils you with flavours of raspberry, ripe red plum, vanilla, coffee, liquorice, chocolate and nuances of tobacco. This wine has an elegant structure with velvety tannins and a surprisingly lengthy aftertaste. The balance is simply near perfect!

FOOD RECOMMENDATION

Enjoy this on its own or with roasted duck breast or roasted tomato and basil pasta.



type	Red	vintage	2018
style	Dry	wine of origin	Darling
taste	Fruit	winemaker	Pieter-Niel Rossouw, Carel Hugo
body	Medium	cultivars	Merlot 100%

analysis | alc: 13.51% | ph: 3.52 | rs: 2.40g/l | ta: 5.34g/l | so²: 40 - 150 mg/l