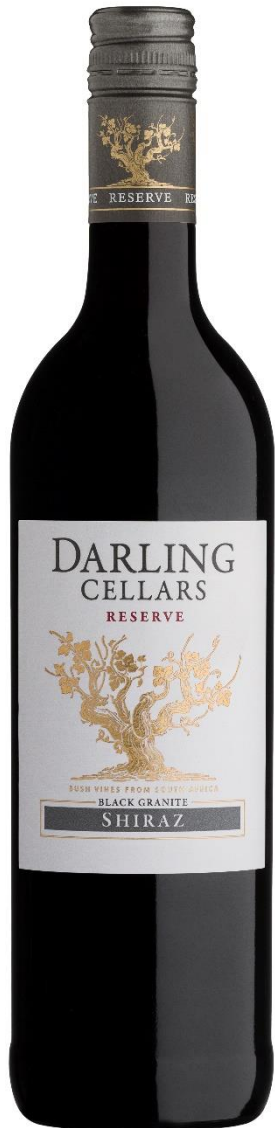


## Black Granite Shiraz



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

### WINEMAKING

Destalk and crush, 5-10 days fermentation at 20-30°C  
Maturation: 8 months aged on French and American oak staves

### WINEMAKER'S COMMENTS

An amazing fruit forward wine with great complexity. The flavours of cherries, strawberries, red mulberries, pomegranate, liquorice, vanilla, red pepper and white pepper meet you on the nose. A very big structured wine with good fruit concentration on the palate. This fruit is carried through in a long lingering aftertaste.

### FOOD RECOMMENDATION

A very balanced wine which can be enjoyed with mild curry dishes or a nice slow cooked brisket

type	Red	vintage	2019
style	Dry	wine of origin	Darling
taste	Fruity	winemaker	Pieter-Niel Rossouw, Maggie Immelman
body	Medium	cultivars	Shiraz 85%; Dry Red 15%

analysis | alc: 14.45% | ph: 3.54 | rs: 2.81g/l | ta: 5.42g/l | so<sup>2</sup>: 40 – 120 mg/l