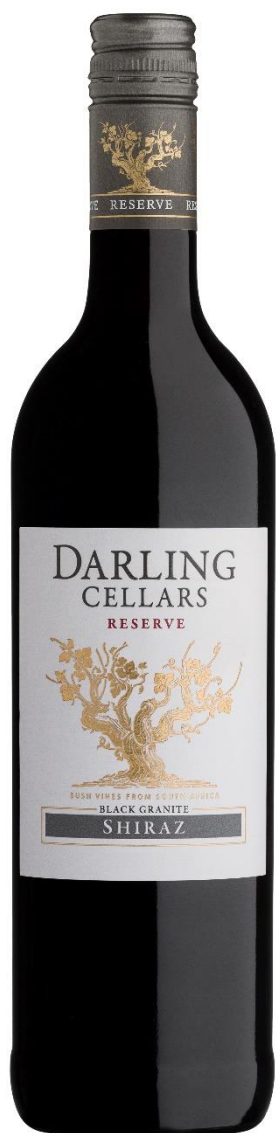


Black Granite Shiraz



THE STORY BEHIND THE LABEL

Darling Cellars Reserve is a wine range of straight varietals 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

Crush and destalk, 5-10 days fermentation at 20-30°C

Maturation: After malolactic fermentation, wine is racked into 2nd and 3rd fill barrels and stainless-steel tanks with a combination of French and American oak staves for 12 months to add structure and complexity.

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	2018
style	Dry	wine of origin	Darling
taste	Fruity	winemaker	Pieter-Niel Rossouw, Carel Hugo
body	Medium	cultivars	Shiraz 100%

analysis | alc: 13.64% | ph: 3.58 | rs: 3.96g/l | ta: 5.42g/l | so²: 40 – 150 mg/l