

DARLING CELLARS



The recent demarcation of the Darling district has led to a focus at Darling Cellars on wines which are terroir and varietal specific. The cool and temperate West Coast climate lends itself to a different micro- and mesoclimate which, along with the different types of soil, lead to unique grapes, which we guide into even more unique wines. Having 99% of all vineyards dry land and almost the same percentage as bush vine, this is as close to what nature intended for grapes to be as one can get.

Seductively smooth, sensually soft, subtly sweet, mouth fillingly moreish, unashamedly addictive, decadently Pinotage

Wine:	Chocoholic Pinotage
Vintage:	2015
Origin:	Darling
Cultivar(s):	100% Pinotage
Winemaker:	Carel Hugo & Pieter-Niel Rossouw
Terroir:	Deep, decomposed granite soils on the slopes of the Darling Hills, with a cooling effect in the warm afternoons from the Atlantic Ocean in close proximity.
Vineyard type:	Bush Vine, dry land
Yield:	3 -7 t/ha
Balling at Harvest:	24-25°B
Vinification:	Crush and destalk, 5-6 days fermentation at 20-30°C on skin. Pressed at 5-10°B
Maturation:	A portion of the wine spent 8-12 months on staves to add complexity and layers.
Alc:	14%
TA:	5.7g/l
RS:	9.7g/l
pH:	3.6

Winemaker's comment

A vibrant display of fresh fruit and flavours that includes Turkish delight, chocolate, red and black cherries, vanilla, red plum and butterscotch. The flavours follow through on the palate with a fresh acidity to accompany you to all occasions!

