

Darling Cellars "Terra Hutton" Cabernet Sauvignon 2003

main variety Cabernet Sauvignon

vintage 2003

analysis alc: 14.5 | ph: 3.47 | rs: 2.60 | ta: 6.05

type Red

producer Darling Cellars

style Dry

winemaker Abe Beukes

wine of Coastal

tasting notes

International Wine Challenge 2005 - Seal of Approval Deep, dark colour. Aromas of blackcurrants and subtle wood on the nose, with a great concentration of fruit on the palate. A wonderfully soft and smooth finish.

ageing potential

Drink now until 2007.

blend information

100% Cabernet Sauvignon

in the vineyard

Terroir: Deep soils from decomposed granite. Climate: Warm sunny days and the moderating influence of the Atlantic Ocean.

about the harvest

Crush and destalk, 16 days fermentation at 22-28°C .

in the cellar

After malolactic fermentation, wine is racked into barrels for 12 months. A blend of 3rd and 4th fill barrels are used.

