

Darling Cellars "Six Tonner" Merlot 2005

main variety Merlot

vintage 2005

analysis alc: 14.0 | ph: 3.5 | rs: 2.3 | ta: 5.6

type Red

producer Darling Cellars

style Dry

winemaker Abe Beukes & Johan Nesenberend

taste Fruity

wine of Coastal

body Medium

tasting notes

Michelangelo Awards 2006 - Silver Medal A soft, fruity wine with delicate ripe plum flavours both on the nose and palate. Lightly oaked, this wine has a wonderfully appealing balance between fruit and wood.

blend information

100% Merlot

in the vineyard

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. DC is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines. Terroir: Decomposed granite, with deep red top soils. A low yield from dry land and bush vine. Vineyard type: Bush Vine, dry land. Yield: 5.5-6.5 t/ha

about the harvest

Balling at Harvest: 24-25°C

in the cellar

Vinification: Crush and destalk, 12 days fermentation at 22-28°C. Maturation: After malolactic fermentation, wine is racked into barrels for 10 months. A blend of 3rd and 4th fill barrels are used

