



Darling Cellars Sweet Darling Rosé 2012

main variety Bukettraube

vintage 2013

analysis alc: 13.10 | ph: 3.45 | rs: 27.0 | ta: 5.70

type Rose

producer Darling Cellars

style Semi Sweet

winemaker Abé Beukes & Welma Myburgh

taste Fruity

wine of Darling

body Soft

tasting notes

A blushing new blend showing fruity and floral aromas. This is a soft friendly wine with a balanced sweetness on taste. A contemporary new style with ravishing low-alcohol appeal.

blend information

90% Bukettraube, 10% Ruby Cabernet

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.

Terroir: Decomposed granite in the area surrounding Darling Hills. Hot summers moderated by the cool Atlantic.

Vineyard type: Bush Vine, no irrigation.

about the harvest

Yield: 5 t/ha

Balling at Harvest: 21° - 22° B

in the cellar

Vinification: Crush and destalk, raked from the skins before fermentation, 10 days fermentation at 13°C

Maturation: Maturing in stainless steel tanks