



Darling Cellars Limited Release Sir Charles Henry Darling 2011

main variety Merlot

vintage 2011

analysis alc: 14.98 | ph: 3.68 | rs: 1.83 | ta: 5.41

type Red

producer Darling Cellars

style Dry

winemaker Abe Beukes

wine of Darling

body Full

tasting notes

A classic blend of noble varietals showing ripe berries, dark chocolate and vanilla aroma. The juicy softness of Merlot combines with the structure and freshness of Petit Verdot. Cabernet Sauvignon and Cabernet Franc add to the complexity of this wine.

ageing potential

Drink between 2014 – 2018.

blend information

37% Merlot, 36% Petit Verdot, 15% Cabernet Franc, 12% Cabernet Sauvignon

food suggestions

The unusual blend with a high percentage of ripe Petit Verdot needs serious red meat dishes like lamb, steak and venison.

in the vineyard

We have created some stand alone premium wines to showcase the diversity of Darling Cellars and the Darling region. All so unique, we couldn't find a place for them in our 3 core ranges. Definitely wines to come look for, as they are only available from the cellar door.

SIR CHARLES HENRY DARLING

Paying tribute to the Governor of the Cape Colony when our home town was founded, this wine truly deserves to be called a Darling. A great proponent of human rights and fondly named "the people's governor", Sir Charles Henry only spent a short time in charge of the Cape Colony. But in that time, a small piece of paradise got a really suiting name!

Terroir: Deep red soils from decomposed granite dominate the sites selected for these wines.

Vineyard type: Bush Vine and trellised vines

about the harvest

Yield: 4 - 6 t/ha

Balling at Harvest: 23° - 25° B

in the cellar

Vinification: Crush and destalk, 12- 14 days co-fermentation of the 4 cultivars and 10 days longer on the skins

Maturation: Barrel fermentation in 80% new French Oak for 15 months. Bottle aged for 12 months before release.