



Darling Cellars Reserve Old Vines Shiraz Mourvèdre 2012

main variety Shiraz

vintage 2012

analysis alc: 13.65 | ph: 3.64 | rs: 2.41 | ta: 5.50

type Red

producer Darling Cellars

winemaker Abé Beukes, Carel Hugo

wine of Darling

tasting notes

This blend of two varietals reflects the typical spiciness of Shiraz combined with the peppery flavour and deep colour of Mourvedre. The wine is elegant with soft fruit flavours and a subtle hint of oak on the aftertaste.

blend information

44% Shiraz, 39% Mourvedre

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: Strategically selected sites which get the warm sunny days and cooling effect of the Atlantic Ocean. Deep soils from decomposed granite, clay rich, good drainage

Vineyard type: Bush Vine and trellised vines

about the harvest

Yield: 6 - 7 t/ha

Balling at Harvest: 23.5° B

in the cellar

Vinification: Crush and destalk, 10 days fermentation at 22° - 28° C with oak chips

Maturation: After malolactic fermentation, wine is racked into barrels and stainless steel tanks with French Oak staves for 4 months. A combination of 3rd and 4th fill barrels are used