



Darling Cellars Classic Cabernet Sauvignon / Merlot 2012

main variety Merlot

vintage 2012

analysis alc: 13.23 | ph: 3.59 | rs: 3.05 | ta: 5.47

type Red

producer Darling Cellars

style Dry

winemaker Abé Beukes + Carl Hugo

wine of Coastal

tasting notes

The idea behind the Classic Range is easy drinking fun wines which are rich in vibrant fruit, displays a little bit of complexity, but is never heavy, nor dull. Wines for all festive occasions.

A well balanced wine with fruit and wood complementing each other for a great drinking experience. Hints of coffee, from light wood treatment, accentuates the red berry flavours of the Merlot while the blackcurrants of the Cabernet compliments the light smokiness of the oak on the lingering palate.

blend information

60% Cabernet Sauvignon, 40% 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.

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: 6 - 8 t/ha

Balling at Harvest: 24° B

in the cellar

Vinification: Crush and destalk, 10 days fermentation at 22° C

Maturation: Maturing in stainless steel tanks with French oak staves for complexity