

Darling Cellars Cinful Cinsaut 2014

main variety Cinsaut

vintage 2014

analysis alc: 13.3 | ph: 3.55 | rs: 8.64 | ta: 5.83

type Red

producer Darling Cellars

winemaker Carel Hugo & Pieter-Niel Rossouw

taste Fruity

wine of Darling

body Light

tasting notes

Lovely pomegranate, candy floss and liquorice flavours meet you on the nose, and these flavours follow through on the palate. The wine is soft, fruity and fresh on the palate.

blend information

100% Cinsaut

food suggestions

Excellent with food dishes such as Mushroom Risotto or Thai Green Curry, but can also be indulged on its own.

in the vineyard

Terroir: Deep, decomposed granite soils on the slopes of the Darling Hills, with a cooling effect in the warm afternoons from the Atlantic Ocean in close proximity.

Vineyard type: Bush Vine, dry land

about the harvest

Yield: 3 -7 t/ha

Balling at Harvest: 24°B

in the cellar

Crush and destalk, 15 days fermentation at 20-25°C on skin. Pressed at 5-10°B.

Maturation: A portion of the wine spend 8-12 months on staves and to add complexity and layers, this wine is blended with other components.

