



Darling Cellars Premium Shiraz 2013

main variety Shiraz

vintage 2013

analysis alc: 14.7 | ph: 3.5 | rs: 2.1 | ta: 5.1

type Red

producer Darling Cellars

style Dry

winemaker Abe Beukes & Carel Hugo

taste Herbaceous

wine of Darling

body Full

tasting notes

This elegant and expressive fruit driven wine, exhibits hints of mushroom truffle and clover. A sweet palate is complimented by subtle oaking and fine tannin structure which lingers on the palate

blend information

100% Shiraz

food suggestions

A beautiful wine that will reward those who cellar carefully, however why not spoil your friends and enjoy whenever the occasion allows.

in the vineyard

Terrair: Deep dark coloured soils from decomposed Granite in the Darling Hills. Micro climate positively influenced by the Atlantic with sunny days and cool evenings
Vineyard type: Bush Vine, no irrigation

about the harvest

Yield: 4-6 t/ha

Balling at Harvest: 26-27°B

in the cellar

Vinification: Whole berry fermented for 5-7 days on staves at 20-30°C

Maturation: Aged for 22 months French oak barrels