

Darling Cellars Premium Cabernet Sauvignon 2013

main variety Cabernet Sauvignon

vintage 2013

analysis alc: 14.15 | ph: 3.80 | rs: 1.49 | ta: 5.69

type Red

producer Darling Cellars

style Dry

winemaker Carel Hugo and Abe Beukes

taste Fragrant

body Full

tasting notes

This wine exhibits an abundance of ripe cassis interwoven with layers of coffee, tobacco, chocolate and ripe tannins. A great example of a South African Cabernet.

ageing potential

The fine tannin structure give this wine great age ability and the wine should drink well for at least 10 years.

blend information

100% Sauvignon Cabernet

in the vineyard

Terroir: Deep Hutton soils from decomposed granite dominate the sites selected for these vines.

Vineyard type: Bush Vine, no irrigation.

about the harvest

Yield: 4 - 6 t/ha

Balling at Harvest: 26°B - 27°B

in the cellar

Vinification: Crush and destalk, 12 - 14 days fermentation at 25 - 28°C.

Maturation: Barrel maturation in 100% French oak (1st fill) for 15 months. Bottle aged for 12 months before release.

