



Darling Cellars Classic Cabernet Sauvignon / Merlot 2016

main variety Cabernet Sauvignon

vintage 2016

analysis alc: 13.76 | ph: 3.63 | rs: 3.89 | ta: 5.22

type Red

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw and Carl Hugo

wine of Darling

tasting notes

A good combination of dark fruit and structure from the Cabernet Sauvignon and red berry fruit from the Merlot. A very fruit forward version of Cab/Merlot.

blend information

77% Cabernet Sauvignon, 23% Merlot

food suggestions

A great wine to be enjoyed with a variety of food.

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 and Hutton 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 - 25° B

in the cellar

Grapes carefully selected from specific sites to produce vibrant, elegant berry fruit flavours. 5-8 days fermentation at 20-30°C. Maturation in Stainless Steel tanks. Blended early for better integration of tannins