



## Darling Cellars Reserve Old Blocks Pinotage 2014

main variety Pinotage

vintage 2014

analysis alc: 13.82 | ph: 3.62 | rs: 3.72 | ta: 5.89

type Red

producer Darling Cellars

style Dry

winemaker Pieter -Niel Rossouw & Carel Hugo

taste Fruity

wine of Darling

body Medium

### tasting notes

This intensely fruity Pinotage involves associations of ripe strawberries and black cherries sprinkled with vanilla and cinnamon.

### blend information

100% Pinotage

### food suggestions

A perfect accompaniment to roasted chicken, duck or lamb.

### 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: 5-6 t/ha

Balling at Harvest: 24-25° B

### in the cellar

Vinification: Crush and destalk, 10 days fermentation at 20-30°C on skin. Pressed at 5-10°B

Maturation: After malolactic fermentation, wine is racked into barrels for 12 months. A blend of 3rd and 4th fill French barrels are used