



Darling Cellars Gustus Skattie Pinotage Sweet Wine 2015

main variety Pinotage

vintage 2015

analysis alc: 14.09 | ph: 3.6 | rs: 96 | ta: 6.8

type Red

producer Darling Cellars

style Sweet

winemaker Carel Hugo + Alastair Rimmer

taste Fruity

body Medium

tasting notes

Ruby red, rich and spicy with notes of dark berries and hints of raisins, it is well bodied, very intense with notes of ripe cherries.

blend information

100% Pinotage

food suggestions

Excellent with pasta, white and red meats, cheeses. Serve slightly chilled and enjoy with good friends.

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 t/ha

Balling at Harvest: 45°B

in the cellar

Hand selected bunches from unirrigated bush vines left to wither in the sun. 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.