

Darling Cellars Reserve Six Tonner Merlot 2016

main variety Merlot

vintage 2016

analysis alc: 14.34 | ph: 3.5 | rs: 2.9 | ta: 5.3

type Red

producer Darling Cellars

style Dry

winemaker Carel Hugo + Pieter-Niel Rossouw

taste Fruity

wine of Darling

body Medium

tasting notes

This complex but also elegant wine spoils you with flavours of raspberry, ripe red plum, vanilla, coffee, liquorice, chocolate and nuances of tobacco. This wine has an elegant structure with velvety tannins and a surprisingly lengthy aftertaste.

blend information

100% Merlot

food suggestions

The balance is simply near perfect! Enjoy this on its own or with roasted duck breast or roasted tomato and basil pasta.

in the vineyard

Strategically selected sites which get the warm sunny days and cooling effect of the Atlantic ocean. Deep soils from decomposed granite, clay rich and good drainage.

about the harvest

Yield: 5.5 - 6.5 ton/ha

Balling at Harvest: 24° - 25° B

in the cellar

Vinification: Crush and destalk, 5-10 days fermentation at 22 - 30°C

Maturation: After malolactic fermentation a portion (approx. 50%) of the wine is racked into barrels for 7-8 months while the balance is transferred into stainless tanks to which staves are added. A blend of 3rd and 4th fill barrels are used

