

Darling Cellars Gustus Pinotage 2015

main variety Pinotage

vintage 2015

analysis alc: 14.74 | ph: 3.42 | rs: 2.4 | ta: 5.32

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Carel Hugo

taste Fruity

body Full

tasting notes

A bouquet of dark plums, currants, dark berries, forest floor and kelp with underlying toasted oak notes. These concentrated flavours follow on the palate and combined with a fine tannin structure, give the wine a rich complex finish.

blend information

100% Pinotage

in the vineyard

Deep, dark coloured laterite soils from decomposed Granite in the Darling Hills. Micro climate positively influenced by the Atlantic with sunny days and cool evenings. 36 Year old Bush Vines, no irrigation. Yield 3-4 t/ha.
Balling at Harvest: 25-27°B

in the cellar

Crush and destalk, 14 days fermentation at 23-25°C. Aged in French oak barrels for 15 months

