



Darling Cellars Gustus Shiraz 2015

main variety Shiraz

vintage 2015

analysis alc: 14.60 | ph: 3.55 | rs: 2.71 | ta: 5.29

type Red

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Carel Hugo

taste Fruity

wine of Darling

body Full

tasting notes

This elegant and expressive fruit driven wine, exhibits hints of mushroom truffle and clover. A sweet palate is complimented by subtle oaking and fine tannin structure which lingers on the palate. A beautiful wine that will reward those who cellar carefully, however why not spoil your friends and enjoy whenever the occasion allows.

blend information

100% Shiraz

food suggestions

Pairs well with a beef casserole, braised pork neck, oxtail stew, bolognese, Biltong & Bobotie (South African favourites!) or any venison dishes.

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. Bush Vines, no irrigation. Yield 4-6 t/ha.
Balling at Harvest: 26-27°B

in the cellar

Whole berry fermented for 5-7 days on staves at 20-30°C. Aged in French oak barrels for 22 months