



Darling Cellars The Old Grain Silo 2016

main variety Shiraz

vintage 2016

analysis alc: 14.50 | ph: 3.68 | rs: 2.34 | ta: 5.95

type Red

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Carel Hugo

taste Fragrant

wine of Darling

body Full

tasting notes

A wine big in structure, soft in tannin and loaded with spicy and red berry flavours with a long aftertaste and a refreshing finish.

blend information

55% Shiraz, 45% Pinotage

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

The grapes were harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines on deep red oakleaf soils. These grapes ripen as nature intended without human intervention. Vineyards are monitored for optimal picking times, adopting a combination of sampling and tasting to optimize the richer tropical (thiol) notes.

in the cellar

Whole berry fermented for 15-21 days. Aged for 22 months in 300 and 500 litre French oak barrels. Only the best 6 barrels were selected for this wine

Barcode: The Old Grain Silo – 836206004081