

Darling Cellars Classic Cabernet Sauvignon / Merlot 2017

main variety Cabernet Sauvignon

vintage 2017

analysis alc: 13.88 | ph: 3.6 | rs: 3.3 | ta: 5.3

type Red

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw and Carl Hugo

taste Fruity

wine of Western Cape

body Medium

tasting notes

A fruit forward wine with an array of complex aromas which include candy floss, red cherries, cranberries and mulberries.

blend information

77% Cabernet Sauvignon, 23% Merlot

food suggestions

This elegant fruity wine will be a perfect fit for all festive occasions.

in the vineyard

Terroir: Decomposed granite and Hutton in the area surrounding Darling Hills. Hot summers moderated by the cool Atlantic

Vineyard type: Bush Vine, no irrigation

about the harvest

Yield: 6-8 t/ha

Balling at Harvest: 24-25°B

in the cellar

Grapes carefully selected from specific sites to produce vibrant, elegant berry fruit flavours. 5-8 days fermentation at 20-30°C Maturation: Maturation in Stainless Steel tanks. Blended early for better integration of tannins

