

Darling Cellars Classic Merlot Rosé 2017

main variety Merlot

vintage 2017

analysis alc: 12.8 | ph: 3.2 | rs: 4.0 | ta: 5.4

type Rose

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw & Maggie Visser

taste Fruity

wine of Darling

body Light

tasting notes

Light pink blush in colour, this is what summer drinking is all about. Arrays of strawberries, raspberries and candy floss are found on the nose that follow through on the palate with a refreshing aftertaste.

blend information

100% Merlot

food suggestions

Enjoy anytime of the day!

in the vineyard

The recent demarcation of the Darling district has led to a focus at Darling Cellars on wines which are terroir and varietal specific. The cool and temperate West Coast climate lends itself to a different micro- and mesoclimate which, along with the different types of soil, lead to unique grapes, which we guide into even more unique wines. Having 99% of all vineyards dry land and almost the same percentage as bush vine, this is as close to what nature intended for grapes to be as one can get.

Terroir: Decomposed granite 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: 21°B

in the cellar

Vinification: Crush and destalk, racked from the skins before fermentation, 10 days fermentation at 13° C

Maturation: Maturing in stainless steel tanks

