

Darling Cellars Reserve Old Blocks Pinotage 2016

main variety Pinotage

vintage 2016

analysis alc: 14.37 | ph: 3.47 | rs: 3.44 | ta: 5.50

type Red

producer Darling Cellars

style Dry

winemaker Pieter -Niel Rossouw & Carel Hugo

taste Fruity

wine of Darling

body Medium

tasting notes

This intensely fruity Pinotage involves associations of ripe strawberries and black cherries sprinkled with vanilla and cinnamon.

blend information

100% Pinotage

food suggestions

A perfect accompaniment to roasted chicken, duck or lamb.

in the vineyard

Terroir: Deep, decomposed granite soils on the slopes of the Darling Hills, with a cooling effect in the warm afternoons from the Atlantic Ocean in close proximity.

Vineyard type: Bush Vine, dry land

about the harvest

Yield: 5-6 t/ha

Balling at Harvest: 24-25° B

in the cellar

Vinification: Crush and destalk, 10 days fermentation at 20-30°C on skin. Pressed at 5-10°B

Maturation: After malolactic fermentation, wine is racked into barrels for 12 months. A blend of 3rd and 4th fill French barrels are used

