



## Darling Cellars Sir Charles Darling 2017

main variety Cabernet Sauvignon

vintage 2017

analysis alc: 14.46 | ph: 3.5 | rs: 2.68 | ta: 5.83

type Red

producer Darling Cellars

style Dry

winemaker Pieter -Niel Rossouw & Carel Hugo

taste Fruity

wine of Darling

body Full

### tasting notes

A deep and complex wine with layers of black fruit, cedar, honey, liquorice, chocolate and tobacco. Smooth but structured with a long lingering finish. In proper storage this wine will age very well.

### blend information

60% Cabernet Sauvignon, 40% Merlot

### food suggestions

Enjoy with roast beef, venison & wild mushroom wellington, slow roast leg of lamb flavoured with garlic and rosemary, beef tenderloin with roasted shallots, Peking duck and a good potjie.

### in the vineyard

The grapes are harvested from dry land (un-irrigated) bush vines, planted on deep-red decomposed granite soils ideal for the retention of natural moisture. The climate, terroir and viticulture result wine rich in flavour but with soft tannins.

### about the harvest

The grapes are harvested from dry land. Come harvest time, ripening is carefully monitored for optimal ripeness and grapes are hand harvested.

### in the cellar

Grapes fermented on the skins for 15 to 21 days. Pressing portions were kept separately and only 8 of the best barrels were selected. Aged in French oak barrels for 22 months.