



Darling Cellars Eveningstar Cinsault 2018

main variety Cinsaut

vintage 2018

analysis alc: 13.11 | ph: 3.58 | rs: 4.6 | ta: 5.7

type Red

producer Darling Cellars

style Dry

winemaker Carel Hugo & Pieter-Niel Rossouw

taste Fragrant

wine of Darling

body Light

tasting notes

Dare to indulge! Packed with fresh red fruit, spice, red pepper, chocolate mocha and candy floss. A highly drinkable red! Enjoy this 'all rounder' with light meals or on its own. A true reflection of the Darling area magic!

blend information

Cinsaut

in the vineyard

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

Vineyard type: Bush Vine, dry land

Yield: 3 -7 t/ha

about the harvest

Balling at Harvest: 23-24°B

in the cellar

Crush and destalk, 15 days fermentation at 20-30°C on skin. Pressed at 5-10°B. A portion of the wine spend 8-12 months on staves and to add complexity and layers, this wine is blended with other components.