

Darling Cellars Gustus Pinotage 2017

main variety Pinotage

vintage 2017

analysis alc: 14.78 | ph: 3.57 | rs: 2.34 | ta: 5.69

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Carel Hugo

taste Fruity

body Full

tasting notes

A bouquet of dark plums, currants, dark berries, forest floor and kelp with underlying toasted oak notes. These concentrated flavours follow on the palate and combined with a fine tannin structure, give the wine a rich complex finish.

blend information

100% Pinotage

in the vineyard

Deep, dark coloured laterite soils from decomposed Granite in the Darling Hills. Micro climate positively influenced by the Atlantic with sunny days and cool evenings. 36-Year-old Bush Vines, no irrigation. Yield 3-4 t/ha. Baling at Harvest: 25-27°B

in the cellar

Crush and destalk, 14 days fermentation at 23-25°C. Aged in French oak barrels for 15 months

