

Darling Cellars Gustus Shiraz 2017

main variety Shiraz

vintage 2017

analysis alc: 14.5 | ph: 3.43 | rs: 3.54 | ta: 5.95

type Red

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Carel Hugo

taste Fruity

wine of Darling

body Full

tasting notes

This elegant and expressive fruit driven wine, exhibits hints of cloves, tobacco and crushed black pepper. Ripe red cherries and mulberries as well as a hint of chocolate follow through to a well-structured and lengthy palate with fine grained tannins. A beautiful wine that will reward those who cellar carefully

blend information

100% Shiraz

food suggestions

Pairs well with a beef casserole, braised pork neck, oxtail stew, bolognese, Biltong & Bobotie (South African favourites!) or any venison dishes.

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. Bush Vines, no irrigation. Yield 4-6 t/ha. Balling at Harvest: 26-27°B

in the cellar

Whole berry fermented for 5-7 days on staves at 20-30°C. Aged in French oak barrels for 22 months

