

## Darling Cellars Gustus Cabernet Sauvignon 2018

main variety Cabernet Sauvignon

vintage 2018

analysis alc: 14 | ph: 3.4 | rs: 3.80 | ta: 6.85

type Red

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Maggie Immelman

taste Fruity

wine of Western Cape

body Full

### tasting notes

The wine shows an array of ripe blue berries, some hints of tobacco/cigar box and pencil shavings on the nose to follow onto the palate with a lengthy finish of spice and well balanced tannins .

### blend information

100% Cabernet Sauvignon

### food suggestions

Serve with braised beef short ribs, garlic chicken wings, zucchini gratin with tomato confit, or a hearty beef stew.

### 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 nights. Bush Vines, no irrigation.

Yield 4-6 t/ha.

### about the harvest

26-27°B

### in the cellar

5 day cold soak and then fermentation in open tanks with a combination of pump overs and punch downs. Alcoholic fermentation is finished on the skins and extended skin contact for another 10 days. Aged in French oak barrels for 22 months.

