

## Darling Cellars Gustus Pinotage 2018

main variety Pinotage

vintage 2018

analysis alc: 14.00 | ph: 3.59 | rs: 2.70 | ta: 5.85

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

### food suggestions

Roasted or barbequed lamb.

### 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.

### about the harvest

25-27°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.

