

Darling Cellars Gustus Shiraz 2018

main variety Shiraz

vintage 2018

analysis alc: 14.5 | ph: 3.5 | rs: 2.81 | ta: 5.8

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, Christmas cake 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.

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.

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 a combination of French and American oak barrels for 22 months.

