



## DC De-Alcoholised DC Shiraz NV

main variety Shiraz

vintage NV

analysis alc: 0.5 | ph: 3.58 | rs: 25.2 | ta: 5.42 | ts02: 40

type Red

producer Darling Cellars

style Off Dry

winemaker Pieter-Niel Rossouw

taste Fruity

wine of Darling

body Medium

### tasting notes

Deep ruby red in colour with hints of ripe red fruit, crushed black pepper, dried rose petals and candied cherries. Well integrated French Oak tannins.

### blend information

100% Shiraz

### food suggestions

A very balanced Red which can be enjoyed with mild curry dishes or a nice slow cooked brisket. Low in calories and vegan-friendly.

### in the vineyard

Strategically selected sites which get the warm sunny days and cooling effect of the Atlantic Ocean. Deep soils from decomposed granite, clay rich, good drainage Vineyard type : Bush Vine, no irrigation

### about the harvest

Yield : 6 t/ha

Balling at Harvest : 24-25°B

### in the cellar

Crush and destalk, 5-10 days fermentation at 20-30°C.

Maturation: After malolactic fermentation, wine is racked into 2nd and 3rd fill barrels and stainless-steel tanks with a combination of French and American oak staves for 12 months to add structure and complexity. The wine is then DeAlcoholised by way of a gently spun cone technology. This is done under vacuum and at low temperature to ensure that the product retains its distinctive wine body, colour and flavour.