

Darling Cellars Reserve Six Tonner Merlot 2018

main variety Merlot

vintage 2018

analysis alc: 13.51 | ph: 3.52 | rs: 2.40 | ta: 5.34

type Red

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Carel Hugo

taste Fruity

wine of Darling

body Medium

tasting notes

This complex but also elegant wine spoils you with flavours of raspberry, ripe red plum, vanilla, coffee, liquorice, chocolate and nuances of tobacco. This wine has an elegant structure with velvety tannins and a surprisingly lengthy aftertaste. The balance is simply near perfect!

blend information

100% Merlot

food suggestions

Enjoy this on its own or with roasted duck breast or roasted tomato and basil pasta.

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: 5.5 - 6.5 t/ha

Balling at Harvest: 24 - 25°B

in the cellar

Vinification: Crush and destalk, 5 - 10 days fermentation at 22 - 30°C.

Maturation: 8 months aged on French and American oak staves.

