

Darling Cellars Black Granite Shiraz BiB 2L NV

main variety Shiraz

analysis alc: 14.45 | ph: 3.54 | rs: 2.81 | ta: 5.42

type Red

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Maggie Immelman

taste Fruity

body Medium

tasting notes

An amazing fruit forward wine with great complexity. The flavours of cherries, strawberries, red mulberries, pomegranate, liquorice, vanilla, red pepper and white pepper meet you on the nose. A very big structured wine with good fruit concentration on the palate. This fruit is carried through in a long lingering aftertaste.

blend information

85% Shiraz, 15% Dry Red

food suggestions

A very balanced wine which can be enjoyed with mild curry dishes or a nice slow cooked brisket

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

Destalk and crush, 5-10 days fermentation at 20-30°C

Maturation: 8 months aged on French and American oak staves

