



Darling Cellars Reserve Six Tonner Merlot 2022

main variety Merlot

vintage 2022

analysis alc: 14.31 | ph: 3.67 | rs: 2.6 | ta: 5.5 | ts02: 150

type Red

producer Darling Cellars

style Dry

winemaker André Scriven & Maggie Immelman

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. Will also pair well with a creamy mushroom risotto.

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

Yield: 5.5-6.5 t/ha

about the harvest

The grapes were harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines. Six Tonner refers to the average yield on these grapes.

Balling at Harvest: 24-25°B

in the cellar

Vinification: Crush and destalk, 5 - 10 days fermentation at 24 - 26°C.

Maturation: 12 months aged on French and American oak.