



Darling Cellars SMG 2022

main variety Shiraz

vintage 2022

analysis alc: 13.57 | ph: 3.67 | rs: 3.3 | ta: 5.0

type Red

producer Darling Cellars

winemaker André craven & Maggie Immelman

wine of Darling

body 0

tasting notes

An easy drinking red blend that displays a wide range of flavours including red plums, cherries, candyfloss and fresh crushed black pepper. The entry on the palate is smooth and juicy with a lingering finish. A well balanced wine with great drinkability.

blend information

95%Shiraz, 3% Malbec, 2% Grenache

food suggestions

Serve with oven roasted lamb or smoked duck.

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

Destalk and crush, 5-7 days fermentation at 20-30°C

Maturation: After malolactic fermentation of the wine is transferred into stainless tanks to which staves are added.