



Darling Cellars Old Bush Vines Rosé 2023

main variety Cinsaut

vintage 2023

analysis alc: 11.6 | ph: 3.43 | rs: 6.0 | ta: 5.2

type Rose

producer Darling Cellars

style Dry

winemaker André Scriven & Bertrum Titus

taste Fruity

wine of Darling

body Full

tasting notes

Beautiful light salmon pink with notes of guava, blossoms, ripe strawberries, red plums and cherries. The wine has a subtle mouth-watering acidity, and is succulent with a tempting red caramel nuance that ends with a lingering and well-balanced finish.

blend information

100% Cinsaut

food suggestions

Ripe strawberries dipped in dark chocolate, Roasted beet salad with goats' cheese, fresh green salad with smoke salmon or well-prepared rack of lamb – serve nice and pink in the middle.

in the vineyard

Terroir: Deep strong Clovelly soil, north – South facing vineyards
Vineyard type: 43 years old Bush Vines, no irrigation

about the harvest

Yield: 4 t/ha
Balling at Harvest: 21°B

in the cellar

Made in the traditional style of Saignee – bleeding of juice. After destemming, all the free run juice is drained from the berries. This juice is settled overnight. Slow and cold fermentation takes place to preserve the delicate fruit flavours. The wine is aged on the fermentation lees, to add more complexity and structure.