



## Darling Cellars Sir Charles 2020

main variety Cabernet Sauvignon

vintage 2020

analysis alc: 14.89 | ph: 3.63 | rs: 3.44 | ta: 5.97 | ts02: 40 | fs02: 150

type Red

producer Darling Cellars

style Dry

winemaker André Scriven & Maggie Immelman

taste Fruity

wine of Darling

body Full

### tasting notes

A deep and complex wine with layers of black fruit, cedar, red plums, liquorice, chocolate and tobacco. Smooth but structured with a long lingering finish. In proper storage this wine will age very well.

### blend information

60% Cabernet Sauvignon, 40% Merlot

### food suggestions

Enjoy with roast beef, venison & wild mushroom wellington, slow roast leg of lamb flavoured with garlic and rosemary, beef tenderloin with roasted shallots, Peking duck or a good lamb knuckle potjie.

### in the vineyard

The grapes are harvested from dry land (un-irrigated) bush vines, planted on deep-red decomposed granite soils ideal for the retention of natural moisture. The climate, terroir and viticulture result in wine rich in flavour but with soft tannins.

### about the harvest

The grapes are harvested from dry land. Come harvest time, ripening is carefully monitored for optimal ripeness and grapes are hand harvested.

### in the cellar

Grapes fermented on the skins for 15 to 21 days. A combination of pump overs and punch downs are done on the grapes. Cultivars fermented separately. 5 days cold soaked in open fermenters. Extended skin contact for 10-15 days. Only free run wine into barrels and only 8 of the best barrels were selected. Aged in a combination of French and American 300litre oak barrels for 22 months.