

Darling Cellars "Old Block" Pinotage 2003

main variety Pinotage

vintage 2003

analysis alc: 15.5 | ph: 3.69 | rs: 2.3 | ta: 5.34

type Red

producer Darling Cellars

winemaker Abe Beukes

wine of Coastal

tasting notes

An elegant, cool climate Pinotage with a touch of oak. Some spice on the nose as well as an abundance of small red currant fruit. Smooth, medium-bodied palate of generous richness and mouth-feel.

ageing potential

Enjoy for the next 5 years.

blend information

100% Pinotage

in the vineyard

Vineyards: Bush vines/dry land

Terror: Deep soils from decomposed granite.

Climate: Warm sunny days and the moderating influence of the Atlantic Ocean.

about the harvest

Crush and destalk, 10 days fermentation at 28°C

in the cellar

Ageing: 25% French oak barrel, 75% French oak stave

Packaging: 6 x 750 ml After malolactic fermentation, wine is racked into barrels for 11 months. A blend of 3rd and 4th fill barrels are used.

