



Darling Cellars Sweet Darling Red NV

main variety Cabernet Sauvignon		vintage NV	
analysis	alc: 13.43	ph: 3.5	rs: 30 ta: 5.5
type Red		producer Darling Cellars	
style Sweet		winemaker Carel Hugo	
		wine of origin Western Cape	

tasting notes

A complex wine with a combination of mostly red fruit that includes raspberries, red pepper and black berry fruits on both the bouquet and palate. The rich sweetness on the palate makes this a wine to be enjoyed at any time and occasion.

blend information

Cabernet Sauvignon, Merlot

food suggestions

The rich sweetness on the palate makes this a wine that can be enjoyed at any time and occasion.

in the vineyard

The recent demarcation of the Darling district has led to a focus at Darling Cellars on wines which are terroir and varietal specific. The cool and temperate West Coast climate lends itself to a different micro- and mesoclimate which, along with the different types of soil, lead to unique grapes, which we guide into even more unique wines. Having 99% of all vineyards dry land and almost the same percentage as bush vine, this is as close to what nature intended for grapes to be as one can get.

Terroir: Decomposed granite in the area surrounding Darling Hills. Hot summers moderated by the cool Atlantic

Vineyard type: Bush Vine, no irrigation

about the harvest

Yield: 5 t/ha

Balling at Harvest: 24° B

in the cellar

Vinification: Crush and destalk, 5-7 days fermentation at 20-30°C

Maturation: 8 months on staves.