



Darling Cellars Chocoholic Pinotage 2015

main variety Pinotage

vintage 2015

analysis alc: 14.0 | ph: 3.6 | rs: 9.7 | ta: 5.7

type Red

producer Darling Cellars

style Dry

winemaker Carel Hugo &

taste Fruity

wine of origin Darling

body Medium

tasting notes

A vibrant display of fresh fruit and flavours that includes Turkish delight, chocolate, red and black cherries, vanilla, red plum and butterscotch.

blend information

100% Pinotage

food suggestions

The flavours follow through on the palate with a fresh acidity to accompany you to all occasions!

in the vineyard

Vineyard type: Bush Vine, dry land

Terroir: Deep, decomposed granite soils on the slopes of the Darling Hills, with a cooling effect in the warm afternoons from the Atlantic Ocean in close proximity.

about the harvest

Yield: 3 -7 t/ha Baling at Harvest: 26°B

in the cellar

Crush and destalk, 5-6 days fermentation at 20-30°C on skin. Pressed at 5-10°B. A portion of the wine spent 8-12 months on staves to add complexity and layers.