



Darling Cellars Reserve Six Tonner Merlot 2014

main variety Merlot

vintage 2014

analysis alc: 14.2 | ph: 3.63 | rs: 2.54 | ta: 5.24

type Red

producer Darling Cellars

style Dry

winemaker Carl Hugo and Abe

taste Fruity

wine of origin Darling

body Medium

tasting notes

A typical Merlot that displays a wide range of flavours including red berries, hazelnut, plums, vanilla and mocha. The entry on the palate is smooth and juicy with a good finish. A well balanced wine with great drinkability.

blend information

100% Merlot

food suggestions

Serve with roast lamb and tomato-based pasta dishes.

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.

Darling Cellars Reserve is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines.

Terroir: Decomposed granite, with deep red top soils. A low yield from dry land and bush vine.

Vineyard type: Bush Vine, no irrigation

about the harvest

Yield: 5.5 - 6.5 ton/ha

Balling at Harvest: 24° - 25° B

in the cellar

Vinification: Crush and destalk, 5-7 days fermentation at 22 - 30°C

Maturation: After malolactic fermentation a portion (approx. 50%) of the wine is racked into barrels for 7 - 8 months while the balance is transferred into stainless tanks to which staves are added. A blend of 3rd and 4th fill barrels are used.