

Darling Cellars Premium Kroon 2013

main variety	Shiraz	vintage	2013
analysis	alc: 13.7 | ph: 3.71 | rs: 1.7 | ta: 5.4		
type	Red	producer	Darling Cellars
style	Dry	winemaker	Abé Beukes & Carel
taste	Fragrant	wine of origin	Darling
body	Full		

tasting notes

A shiraz blend with complex flavours which include vanilla, dark fruit and undertones of spice. A great full bodied wine with long lingering fruit on the palate.

ageing potential

pMy recommendation is to keep this vintage for another 4 to 5 years and enjoy with friends and good food./p

blend information

89% Shiraz, 4% Barbera,4% Grenache, 3% Cinsaut

food suggestions

pWill compliment good food like red meat or venison dishes./p

in the vineyard

Darling Cellars Premium comes from specific vineyards which are selected for their uniqueness in prominent terroir flavours. These vineyards are planted in the best terroir for the specific varietal. Vineyards are carefully monitored by the winemaker who ultimately decides when the grapes will be harvested. These grapes are handled separately in the cellar to preserve their natural quality and uniqueness.

Darling Cellars Premium is a dedicated concept from site selection, through to the final drop in the glass at the end of a bottle.

Terroir: Deep dark coloured soils from decomposed Granite in the Darling Hills. Micro climate positively influenced by the Atlantic with sunny days and cool evenings.
Vineyard type: Bush Vine, no irrigation.

about the harvest

Yield: 4-6 t/ha
Balling at Harvest: 26°B

in the cellar

Whole berry fermentation for 5 days at 20 -28°C. Maturation: Aged for 12 months in 300 litre French oak barrels.