



Darling Cellars The Capeman 2015

main variety Shiraz

vintage 2015

analysis alc: 14.22 | ph: 3.59 | rs: 3.54 | ta: 5.40

type Red

producer Darling Cellars

winemaker Pieter Niel & Carel

wine of origin Darling

body 0

tasting notes

An easy drinking red blend that displays a wide range of flavours including red plums, cherries, candyfloss and fresh crushed black pepper. The entry on the palate is smooth and juicy with a lingering finish.

blend information

42% Shiraz, 30% Mourvedre, 14% Grenache ,14% Carignan

food suggestions

A well balanced wine with great drinkability. Serve with oven roasted lamb or smoked duck.

in the vineyard

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 t/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 of the wine is transferred into stainless tanks to which staves are added.