

Darling Cellars Reserve Black Granite Shiraz 2014

main variety	Shiraz	vintage	2014
analysis	alc: 13.88 | ph: 3.55 | rs: 2.84 | ta: 5.59		
type	Red	producer	Darling Cellars
style	Dry	winemaker	Abé Beukes and Carel
taste	Fruity	wine of origin	Darling
body	Medium		

tasting notes

The wine has a deep almost opaque garnet colour with a bouquet of spice, dark plums and bramble berries. These flavours follow on the palate and combined with a fine tannin profile and integrated oaking give the wine great length.

blend information

100% Shiraz

food suggestions

pThis wine can be enjoyed on its own but will be a great match with most barbequed meet./p

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: Strategically chosen sites which get the warm sunny days and cooling effect of the Atlantic Ocean. Deep soils from decomposed granite, clay rich, good drainage.

Vineyard type: Bush Vine, no irrigation.

about the harvest

Yield: 6 - 7 ton/ha
Balling at Harvest: 23.5° B

in the cellar

Vinification: Crush and destalk, 14 days fermentation at 22° - 28°C.
Maturation: After malolactic fermentation, wine is racked into barrels and stainless steel tanks with French oak staves for 4 months. A combination of 3rd and 4th fill barrels are used.