



## Darling Cellars Cinfu Cinsault 2015

main variety Cinsaut		vintage 2015	
analysis	alc: 13.3	ph: 3.55	rs: 8.64   ta: 5.83
type	Red	producer	Darling Cellars
taste	Fruity	winemaker	Carel Hugo &
body	Light	wine of origin	Darling

### tasting notes

Lovely pomegranate, candy floss and liquorice flavours meet you on the nose, and these flavours follow through on the palate. The wine is soft, fruity and fresh on the palate.

### blend information

100% Cinsault

### food suggestions

Excellent with food dishes such as Mushroom Risotto or Thai Green Curry, but can also be indulged on its own.

### in the vineyard

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.

Vineyard type: Bush Vine, dry land

### about the harvest

Yield: 3 -7 t/ha

Balling at Harvest: 24°B

### in the cellar

Crush and destalk, 15 days fermentation at 20-25°C on skin. Pressed at 5-10°B.

Maturation: A portion of the wine spend 8-12 months on staves and to add complexity and layers, this wine is blended with other components.