



Darling Cellars Premium Pinotage 2013

main variety Pinotage

vintage 2013

analysis alc: 14.4 | ph: 3.73 | rs: 2.37 | ta: 5.44

type Red

producer Darling Cellars

style Dry

winemaker Alastair Rimmer &

wine of origin Darling

body Full

tasting notes

A bouquet of dark plums, currants, dark berries, forest floor and kelp with underlying toasted oak notes. These concentrated flavours follow on the palate and combined with a fine tannin structure, give the wine a rich complex finish.

blend information

100% Pinotage

in the vineyard

Terroir: Deep, dark coloured laterite soils from decomposed Granite in the Darling Hills. Micro climate positively influenced by the Atlantic with sunny days and cool evenings
Vineyard type: 36 Year old Bush Vine, no irrigation

about the harvest

Yield: 3 - 4 t/ha

Balling at Harvest: 25-27°B

in the cellar

Vinification: Crush and destalk, 14 days fermentation at 23-25°C

Maturation: Aged in French oak barrels for 15 months.