



## Darling Cellars Gustus Ghost Cabernet Sauvignon 2013

main variety Cabernet Sauvignon

vintage 2013

analysis alc: 14.29 | ph: 3.8 | rs: 1.49 | ta: 5.7

type Red

producer Darling Cellars

style Dry

winemaker Carel Hugo +

taste Herbaceous

wine of origin Darling

body Full

### tasting notes

Dark black fruit, aromatic herbaceousness with exotic spicy aromas. Well balanced tannins with well integrated wood tannins.

### ageing potential

p5 – 10 years/p

### blend information

100% Cabernet Sauvignon

### food suggestions

pRed meat and stews/p

### in the vineyard

After a good long wet winter we had very even bud-break. A long cool growing season allowed to grapes to mature beautifully while retaining their natural acidity. Vineyards strategically planted on sites that allowed grapes to both ripen well while at the same time are not exposed to excessive heat allowing the grapes to mature slowly. Also the Darling area with its proximity to the Atlantic Ocean and the cool Benguela current running off of South Africa's West Coast, has very cool evenings allowing the grapes to retain their natural acidity. Most vineyards are on deep soils, derived mostly from decomposed granite, that are clay rich, with good drainage. Vineyard type: Bush Vine, no irrigation

### about the harvest

Yield: 5-6 t/ha

Balling at Harvest: 22-26°B

### in the cellar

All grapes are hand harvested and are de-stemmed only prior to fermentation. After a relatively warm fermentation the wines are gently pressed and the different "press fractions" are matured separately where appropriate. After completing malo-lactic fermentation in tank the wine were transferred to a combination of old oak barrels. A combination of new and second fill 300 l French oak barrels. Aged for 22 months.