



Darling Cellars Reserve Terra Hutton Cabernet Sauvignon 20

main variety Cabernet Sauvignon

vintage 2015

analysis alc: 14.17 | ph: 3.6 | rs: 3.0 | ta: 5.7

type Red

producer Darling Cellars

style Dry

winemaker Carel Hugo, Pieter Niel

taste Fruity

wine of origin Darling

body Medium

tasting notes

This wine displays flavours of black berries, black current, red berries, chocolate, tobacco and a tinge of vanilla. On the palate a good amount of fine tannins which gives this wine a good length and an exciting journey awaits those who want to put this wine away. It will truly blossom with time.

blend information

100% Cabernet Sauvignon

food suggestions

Enjoy this wine with Port wine braised beef short ribs.

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.

Bush Vine, no irrigation

about the harvest

Yield: 5 - 6 t/ha

Balling at Harvest: 24° - 25° B

in the cellar

Vinification: Crush and destalk, 16 days fermentation at 22° - 28°C.

Maturation: After malolactic fermentation, wine is racked into barrels for 12 months. A blend of 3rd and 4th fill barrels are used.