



Darling Cellars Reserve Black Granite Shiraz 2015

main variety Shiraz

vintage 2015

analysis alc: 14.32 | ph: 3.65 | rs: 2.71 | ta: 5.11

type Red

producer Darling Cellars

style Dry

winemaker Carel Hugo, Pieter-Niel

taste Fruity

wine of origin Darling

body Medium

tasting notes

A vibrant display of fresh fruit which includes cherries, candy floss, spice, tobacco and red pepper. A good concentration of darker fruit is displayed on the palate and also includes vanilla, cacao and chocolate. The tannins are silky, juicy and supplementary to the length of fruit. This wine is well balanced, complex and in full harmony.

blend information

100% Shiraz

food suggestions

Can be enjoyed with a good smoked brisket or flamed grilled steak with mushroom puff tartlets.

in the vineyard

Terroir: Strategically selected 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: 6-8 t/ha

Balling at Harvest: 24-25°B

in the cellar

Vinification: Crush and destalk, 5-10 days fermentation at 20-30°C

Maturation: After malolactic fermentation, wine is racked into 2nd and 3rd fill barrels and stainless steel tanks with a combination of French and American oak staves for 12 months to add structure and complexity.