



Darling Cellars Wildflower Cape Ruby NV

main variety Tinta Barocca

vintage NV

analysis alc: 17.47 | ph: 3.67 | rs: 89.77 | ta: 6.48

type 0

producer Darling Cellars

winemaker Pieter-Niel Rossouw

wine of origin Darling

tasting notes

Rich ruby red colour with a beautiful, forth coming nose showing notes of spice, ripe plum, kirsch and dark chocolate. This wine exhibits a balance between ripe fruit flavours, supple tannins and hints of oak.

ageing potential

Drink now through the next 5 years.

blend information

70% Tinta Barocca, 29% Touriga Nacional, 10% Souzao

food suggestions

Serve as an aperitif or partner to decadent deserts. Will also pair well with mature cheeses and charcuterie. Alternatively enjoy as a mixer in cocktails or serve on the rocks!

in the vineyard

Terroir: Deep Red soils. Hutton

Vineyard type: Trellised

about the harvest

Yield: 8-10t/ha

Balling at Harvest: 25 - 28°B

in the cellar

Destemmed into open fermenters, punch down during fermentation. Once the desired sugar levels have been reached, the fermentation is stopped by adding alcohol to the fermenting must. The wine is aged in old barrels. Different vintages are used to do the blends.