

Darling Cellars Chocoholic Pinotage 2016

main variety	Pinotage	vintage	2016
analysis	alc: 13.67 | ph: 3.5 | rs: 9.7 | ta: 5.3		
type	Red	producer	Darling Cellars
style	Dry	winemaker	Carel Hugo &
taste	Fruity	wine of origin	Darling
body	Medium		

tasting notes

A vibrant display of a wide range of fruit and flavours that includes Turkish delight, chocolate, red and black cherries, vanilla, red plum and butterscotch. Just to name a few…. The flavours follow through on the palate with an amazing structure and smooth supple tannins. This wine is perfectly balanced and well put together. This wine will tickle your taste buds and will be an amazing journey for all to experience the unique Darling terroir in a glass.

blend information

100% Pinotage

food suggestions

The flavours follow through on the palate with a fresh acidity to accompany you to all occasions!

in the vineyard

Vineyard type: Bush Vine, dry land
Terroir: Deep, decomposed granite soils on the slopes of the Darling Hills, with a cooling effect in the warm afternoons from the Atlantic Ocean in close proximity.

about the harvest

Yield: 3 -7 t/ha Balling at Harvest: 24-25°B

in the cellar

Crush and destalk, 5-6 days fermentation at 20-30°C on skin. Pressed at 5-10°B. A portion of the wine spent 8-12 months on staves to add complexity and layers.