



Darling Cellars Reserve Black Granite Shiraz 2016

main variety Shiraz

vintage 2016

analysis alc: 14.22 | ph: 3.53 | rs: 3.80 | ta: 5.26

type Red

producer Darling Cellars

style Dry

winemaker Carel Hugo, Pieter-Niel

taste Fruity

wine of origin Darling

body Medium

tasting notes

An amazing fruit forward wine with great complexity. The flavours of cherries, strawberries, red mulberries, pomegranate, liquorice, vanilla, red pepper and white pepper meet you on the nose. A very big structured wine with good fruit concentration on the palate. This fruit is carried through in a long lingering aftertaste.

blend information

100% Shiraz

food suggestions

A very balanced wine which can be enjoyed with mild curry dishes or a nice slow cooked brisket

in the vineyard

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.