

BLACK GRANITE SHIRAZ, DARLING CELLARS

Vintage
2023


From unirrigated bush vines in strategically selected sites, Darling Cellars' Black Granite Shiraz enjoys deep soils from decomposed granite.

TASTING NOTE

This is a remarkable Shiraz with an expressive nose and great complexity. Fruits such as pomegranate, strawberries, vanilla, white pepper, bright red fruit together with a hint of smokiness will meet you on the nose. A medium bodied wine with plush structure and fruit following on to your palate with a lingering aftertaste. Good balance between fruit and wood.

VINIFICATION DETAILS

All grapes were hand harvested, crushed and de-stalked prior to fermentation for 5-10 days at 24-26°C. After completing malolactic fermentation in tank the wine was racked to 2nd and 3rd filled barrels and stainless steel tanks with a combination of French and American oak staves for 8 months to add structure and complexity.

TECHNICAL ANALYSIS

Alcohol

14.3

Residual sugar

2.8

pH

3.63

Acidity

5.2

ATTRIBUTES


Origin

South Africa


Variety

Shiraz (Syrah)


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Yes


Winemaker

A Scriven, M Immelman


Fining Agent

Vegan suitable


Closure

Screw top


Region

Darling


Vegan

Yes