SECKFORD AGENCIES

DARLING CELLARS

RESERVE BUSHVINE 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

Previously 'Black Granite Shiraz'. 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	Residual sugar
14.3	2.8
pH	**Acidity**
3.63	5.2

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Shiraz (Syrah)	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
A Scriven, M Immelman	Vegan suitable	Screw top	Darling	Yes