

**BLACK GRANITE SHIRAZ, DARLING CELLARS**

Vintage

**2021**


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 raked 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
13.8	2.2
pH	Acidity
3.56	5.4

**ATTRIBUTES**


Origin

South Africa



Variety

Shiraz (Syrah)



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

 P N Rossouw, M  
Immelman


Fining Agent

Vegan suitable



Closure

Screw top



Region

Darling



Vegan

Yes