

BLACK GRANITE SHIRAZ, DARLING CELLARS

Vintage

2019



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

TASTING NOTE

Flavours of cherries, strawberries, red mulberries, pomegranate, liquorice, vanilla, red pepper and white pepper meet you on the nose. This is a big, structured wine with good fruit concentration on the palate that is carried through in a long, lingering aftertaste.

VINIFICATION DETAILS

All grapes were hand harvested, crushed and de-stalked prior to fermentation for 5-10 days at 20-30°C. After completing malolactic fermentation the wine spent 8 months on French and American oak staves to add structure and complexity.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.8
pH	Acidity
3.54	5.4

ATTRIBUTES


Origin

South Africa



Variety

Shiraz (Syrah)



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

 P-N Rossouw, Maggie
Immelman


Fining Agent



Closure

Screw top



Region

Darling



Vegan

Yes