SECKFORD AGENCIES

DARLING CELLARS

# RESERVE BUSHVINE 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 | Variety | Malolactic Fermentation | Bottle Size | Vegetarian |
|---|---|---|---|---|
| South Africa | Shiraz (Syrah) | Yes | 75cl | Yes |

| Winemaker | Fining Agent | Closure | Region | Vegan |
|---|---|---|---|---|
| P-N Rossouw, Maggie Immelman | | Screw top | Darling | Yes |