

## OLD BLOCKS PINOTAGE, DARLING CELLARS

Vintage

2022



Old Blocks Pinotage forms part of Darling Cellars' Reserve range of straight varietals with a focus on fruit-driven, varietal-true, value-for-money wines.

### TASTING NOTE

This wine is very expressive and complex on the nose with flavours of red berries, black cherries, vanilla, butterscotch, red plums, coffee and nuances of strawberries. On the palate the flavours follow through with good structure and silky tannins. A well balanced wine with elegance and a lengthy aftertaste.

### VINIFICATION DETAILS

The grapes are destalked and crushed, followed by 10 days fermentation at 20-30°C on skin, then pressed at 5 – 10°B. After malolactic fermentation the wine is aged in stainless steel tanks with a combination of French and American oak staves for 12 months.

### TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---------|----------------|
| 14.2    | 3.4            |
| pH      | Acidity        |
| 3.65    | 5.4            |

### ATTRIBUTES



Origin

South Africa



Variety

Pinotage



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

 André Scriven &  
Maggie Immelman


Fining Agent

Vegan Suitable



Closure

Screw top



Region

Darling



Vegan

Yes