SECKFORD AGENCIES

DARLING CELLARS

OLD BLOCKS PINOTAGE, DARLING CELLARS

Vintage 2019

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
14.0	2.4
pH	**Acidity**
3.60	5.6

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Pinotage	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
P N Rossouw & M Immelman		Screw top	Darling	Yes