

OLD BLOCKS PINOTAGE, DARLING CELLARS

Vintage

2018



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

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 balanced wine with elegance and a lengthy 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 12 months on French and American oak staves to add structure and complexity.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.2	3.2
pH	Acidity
3.50	5.4

ATTRIBUTES



Origin

South Africa



Variety

Pinotage



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

 Pieter-Niel Rossouw,
Carel Hugo


Fining Agent



Closure

Screw top



Region

Darling



Vegan

Yes