

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