

CHOCOHOLOGIC PINOTAGE, DARLING CELLARS

Vintage

2024


Darling Cellar's Chocoholic Pinotage is concentrated, velvety and richly flavoured due to the 20% appassimento style in the cuvée.

TASTING NOTE

Enticing aromas of Turkish delight, chocolate, red and black cherries, vanilla and red plum. These follow through to the palate with an added hint of butterscotch and smooth, supple tannins. Perfectly balanced, this wine will tickle your taste buds and reward with its structure and length of flavour.

VINIFICATION DETAILS

All grapes were hand crushed and de-stalked prior to fermentation on skins for 5-6 days. 10% of the juice was created by twisting the grape stalks to induce raisining of the fruit while still on the vine. The juice from these grapes is then added to pinotage juice which received oak contact. The resulting wine is a smooth, subtly sweet decadent Pinotage

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.3	9.7
pH	Acidity
3.53	5.3

ATTRIBUTES


Origin

South Africa



Variety

Pinotage



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

 Maggie Imelman,
André Scriven


Fining Agent

Vegan suitable



Closure

Screw top



Region

Darling



Vegan

Yes