

CHOCOHOLIC PINOTAGE, DARLING CELLARS



Vintage



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.3	9.28
рН	Acidity
3.66	5.2

ATTRIBUTES

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. A portion of the wine spent 8-12 months on staves to add complexity and layers. The blend includes a straw-wine component made from partially-dried Pinotage grapes and made into an almost port-like wine. These grapes were dried by twisting the stems.

AWARDS

Decanter: 95 pts

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Pinotage	Yes	75cl	Yes
Winemaker	Fining Agent	Closure	Region	Vegan
Pieter-Niel Rossouw & Maggie Immelman		Screw top	Darling	Yes