

CHOCOHOLOGIC PINOTAGE, DARLING CELLARS
Vintage
2019


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.

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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.3	9.6
pH	Acidity
3.59	5.5

ATTRIBUTES

Origin

South Africa


Variety

Pinotage


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Blank


Winemaker

 P-N. Rossouw, Maggie
Immelman

Fining Agent

Closure

Screw top


Vegan

Yes