

CHOCOHOOLIC PINOTAGE, DARLING CELLARS

Vintage
2018


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

TASTING NOTE

A vibrant display of fresh fruit and flavours that includes Turkish delight, chocolate, red and black cherries, vanilla, red plum and butterscotch. The flavours follow through on the palate with a fresh acidity, good structure 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.

AWARDS

IWSC: Gold

TECHNICAL ANALYSIS

Alcohol

13.5

Residual sugar

9.6

pH

3.56

Acidity

5.9

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