

## 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