

SMG, DARLING CELLARS

Vintage

2022



A well-balanced wine with great drinkability. Serve with oven roasted lamb or smoked duck.

TASTING NOTE

An easy drinking red blend that displays a wide range of flavours including red plums, cherries, candyfloss and fresh crushed black pepper. The entry on the palate is smooth and juicy with a lingering finish. A well-balanced wine with great drinkability. 95% Shiraz, 3% Malbec, 2% Grenache

VINIFICATION DETAILS

The yield is overall between 5.5-6.5 t/ha and balling at Harvest was between 24-25°Brix. Once the grapes arrive in the cellar, they are crushed and destalked, then given 5-7 days fermentation at 20-30°C. After malolactic fermentation the wine is transferred into stainless tanks to which staves are added.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.6	3.3
pH	Acidity
3.67	5.0

ATTRIBUTES

 Origin South Africa	 Variety Red Blend	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker André Scriven & Maggie Immelman	 Fining Agent Vegan suitable	 Closure Screw top	 Region Darling	 Vegan Yes