SECKFORD AGENCIES

DARLING CELLARS

SMG, DARLING CELLARS

Vintage 2024



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. 40% Shiraz, 20% Malbec, 20% Grenache.

VINIFICATION DETAILS

The yield is overall between 4-6t/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
13.1	3.4
pH	**Acidity**
3.49	5.2

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Red Blend	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
André Scriven & Maggie Immelman	Vegan suitable	Screw top	Darling	Yes