

SMG, DARLING CELLARS

Vintage

2017



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

TASTING NOTE

From dry land, bush vines, this red blend displays a wide range of flavours including red plums, cherries and fresh crushed black pepper. The entry on the palate is smooth and juicy with a lingering finish. A blend of 47% Shiraz, 35% Mourvèdre and 18% Grenache.

VINIFICATION DETAILS

With yields of 5.5-6.5t/ha, balling at harvest was between 24-25°. Once in the cellar, grapes were crushed and destalked, followed by 5-7 days' fermentation at 22-30°C. After malolactic fermentation a portion of the wine (approx. 50%) was racked into barrels for 7-8 months while the balance was transferred into stainless tanks to which staves were added. A blend of 3rd- and 4th-fill barrels were used.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	4.2
pH	Acidity
3.31	5.4

ATTRIBUTES

 Origin South Africa	 Variety Red Blend	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Pieter-Niel Rossouw, Carel Hugo	 Fining Agent	 Closure Screw top	 Region Darling	 Vegan Yes