SECKFORD AGENCIES

DARLING CELLARS

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

Winemaker	Fining Agent	Closure	Region	Vegan
Pieter-Niel Rossouw, Carel Hugo		Screw top	Darling	Yes