





Vintage

2020



Darling Cellars' Old Bush Vine range comes from specific old bush vines which are selected for their typicity in reflecting their soils and location.

TASTING NOTE

An irresistible, well balanced red wine, with a bright ruby red colour and sour cherries, red cherries and candy floss on the nose. The fruity palate is delicious with earthiness and flavours of white pepper followed by a fresh acidity on the pallet. Grape tannins very well supported by the oak tannins. The wine finishes with a long aftertaste.

VINIFICATION DETAILS

The grapes were selected from un-irrigated bush vines, then destalked and crushed into small open fermenters and cold soaked for two days before 14 days' fermentation at 20-24°C. The best free run wine was matured in 100% French oak (1st, 2nd and 3rd-fill) for 22 months before the best 7 barrels were selected for the final blend.

AWARDS

Platter: 93 pts

Tim Atkin MW: 91 pts

IWSC: Silver

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	3.0
рН	Acidity
3.62	5.7

ATTRIBUTES

