

OLD BUSH VINE CINSAUT, DARLING CELLARS

Vintage

2016



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

A well-balanced red wine, with a bright ruby red colour and sour cherries, strawberries and a hint of oak on the nose. Flavours of red pepper, spice, raspberries and a hint of sweet vanilla are followed by a nice fresh acidity on the palate and good length.

VINTAGE CONDITIONS

The winter and spring leading up to the 2016 vintage were among the driest in recent years. Normal rainfall in the area is about 450mm, but in 2016 this was only 176mm. Winter temperatures were not as cold as normal; unfortunately there was an unexpected heat wave at the end of October that rushed some of the earlier cultivars and meant that the veraison period was shorter than normal. After that temperatures stayed on the higher-than-normal side and the rain stayed away. The ripening period was subsequently shorter than normal due to the drier and warmer conditions. With very little rain during the berry-setting and ripening period, the berries stayed very small, giving extra concentration, intense flavours and a very good colour.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.3	2.4
pH	Acidity
3.70	5.6

VINIFICATION DETAILS

Grapes were crushed and destalked into small open fermenters where they underwent a cold soak for two days before fermentation started. This was followed by 14 days' fermentation at 20-24°C, with the free run and press wine kept separately. Barrel maturation took place in 100% French oak (1st, 2nd and 3rd fill) for 15 months. Only the best seven barrels were selected for the blend.

ATTRIBUTES



Origin

South Africa



Variety

Cinsaut



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Pieter-Niel Rossouw,
Carel Hugo


Fining Agent



Closure

Cork



Region

Darling



Vegan

Yes