SECKFORD AGENCIES

DARLING CELLARS

DE-ALCOHOLISED SHIRAZ, DARLING CELLARS

Vintage | Non vintage



Darling Cellars De-alcoholised is a range of varietals where the focus is on fruit-driven, varietal true, value for money wines.

TASTING NOTE

Made from 100% Shiraz, this wine is deep ruby red in colour with hints of ripe red fruit, crushed black pepper, dried rose petals and candied cherries. Well-integrated French oak tannins add to the palate.

VINIFICATION DETAILS

Grapes were crushed and destalked before 5-10 days' fermentation. After malolactic fermentation, wine was racked into 2nd- and 3rd-fill barrels and stainless steel tanks with a combination of French and American oak staves for 12 months to add structure and complexity. The wine was de-alcoholised with gently spun cone technology, performed under vacuum and at low temperature to ensure retention of the wine's body, colour and flavour.

AWARDS

IWSC: Silver
World Alcohol Free Awards: Silver

TECHNICAL ANALYSIS

Alcohol	Residual sugar
0.5	26.2
pH	**Acidity**
3.58	5.4

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Shiraz (Syrah)	Yes	75cl	Yes

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