

BLACK GRANITE SHIRAZ, DARLING CELLARS
Vintage
2020


From unirrigated bush vines in strategically selected sites, Darling Cellars' Black Granite Shiraz enjoys deep soils from decomposed granite.

TASTING NOTE

This is a remarkable Shiraz with an expressive nose and great complexity. Fruits such as pomegranate, strawberries, vanilla, white pepper, bright red fruit together with a hint of smokiness will meet you on the nose. A medium bodied wine with plush structure and fruit following on to your palate with a lingering aftertaste. Good balance between fruit and wood.

VINIFICATION DETAILS

All grapes were hand harvested, crushed and de-stalked prior to fermentation for 5-10 days at 24-26°C. After completing malolactic fermentation in tank the wine was racked to 2nd and 3rd filled barrels and stainless steel tanks with a combination of French and American oak staves for 8 months to add structure and complexity.

TECHNICAL ANALYSIS
Alcohol

14.4

Residual sugar

3.8

pH

3.65

Acidity

5.2

ATTRIBUTES

Origin

South Africa


Variety

Shiraz (Syrah)


**Malolactic
Fermentation**

Yes


Bottle Size

75cl


Vegetarian

Yes


Winemaker

P N Rossouw, M
Immelman

Fined Using

Closure

Screw top


Region

Darling


Vegan

Yes