

BLACK GRANITE SHIRAZ, DARLING CELLARS
Vintage
2019


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

TASTING NOTE

Flavours of cherries, strawberries, red mulberries, pomegranate, liquorice, vanilla, red pepper and white pepper meet you on the nose. This is a big, structured wine with good fruit concentration on the palate that is carried through in a long, lingering aftertaste.

VINIFICATION DETAILS

All grapes were hand harvested, crushed and de-stalked prior to fermentation for 5-10 days at 20-30°C. After completing malolactic fermentation the wine spent 8 months on French and American oak staves to add structure and complexity.

TECHNICAL ANALYSIS
Alcohol

14.5

Residual sugar

2.8

pH

3.54

Acidity

5.4

ATTRIBUTES

Origin

South Africa


Variety

Shiraz (Syrah)


**Malolactic
Fermentation**

Yes


Bottle Size

75cl


Vegetarian

Yes


Winemaker

P-N Rossouw,
Maggie Immelman

Fined Using

Closure

Screw top


Region

Darling


Vegan

Yes