

BLACK GRANITE SHIRAZ, DARLING CELLARS

Vintage
2018


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 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 12 months to add structure and complexity.

TECHNICAL ANALYSIS

Alcohol

13.6

Residual sugar

4.0

pH

3.58

Acidity

5.4

ATTRIBUTES


Origin

South Africa


Variety

Shiraz (Syrah)


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Pieter-Niel Rossouw,
Carel Hugo

Fining Agent

Closure

Screw top


Region

Darling


Vegan

Yes