

## 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

**Fined Using**

**Closure**

Screw top


**Region**

Darling


**Vegan**

Yes