

BLACK GRANITE SHIRAZ, DARLING CELLARS

Vintage

2017



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. It was gently pressed and the different 'press fractions' were matured separately where appropriate. After completing malolactic fermentation in tank the wine was transferred to 2nd and 3rd filled barrels and stainless steel tanks with a combination of French and American oak staves for added structure and complexity.

AWARDS

Veritas 2018: Silver

TECHNICAL ANALYSIS

Alcohol

13.9

Residual sugar

3.9

pH

3.55

Acidity

5.1

ATTRIBUTES



Origin

South Africa



Variety

Shiraz (Syrah)


Malolactic
Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Carel Hugo &
Pieter-Niel
Rossouw


Fined Using



Closure

Screw top



Region

Darling



Vegan

Yes