

CHOCOHOOLIC PINOTAGE, DARLING CELLARS

Vintage
2022


Darling Cellar's Chocoholic Pinotage is concentrated, velvety and richly flavoured due to the 20% appassimento style in the cuvée.

TASTING NOTE

Enticing aromas of Turkish delight, chocolate, red and black cherries, vanilla and red plum. These follow through to the palate with an added hint of butterscotch and smooth, supple tannins. Perfectly balanced, this wine will tickle your taste buds and reward with its structure and length of flavour.

VINIFICATION DETAILS

All grapes were hand crushed and de-stalked prior to fermentation on skins for 5-6 days. 10% of the juice was created by twisting the grape stalks to induce raisening of the fruit while still on the vine. The juice from these grapes is then added to pinotage juice which received oak contact. The resulting wine is a smooth, subtly sweet decadent Pinotage

AWARDS

Michaelangelo - double gold

TECHNICAL ANALYSIS

Alcohol

14.4

Residual sugar

9.0

pH

3.69

Acidity

5.2

ATTRIBUTES


Origin

South Africa


Variety

Pinotage


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Pieter-Niel Rossouw &
Maggie Immelman

Fining Agent

Vegan suitable


Closure

Screw top


Region

Darling


Vegan

Yes