

SMG, DARLING CELLARS



Vintage

2022



A well-balanced wine with great drinkability. Serve with oven roasted lamb or smoked duck.

TASTING NOTE

An easy drinking red blend that displays a wide range of flavours including red plums, cherries, candyfloss and fresh crushed black pepper. The entry on the palate is smooth and juicy with a lingering finish. A well-balanced wine with great drinkability. 95% Shiraz, 3% Malbec, 2% Grenache

VINIFICATION DETAILS

The yield is overall between 5.5-6.5 t/ha and balling at Harvest was between 24-25°Brix. Once the grapes arrive in the cellar, they are crushed and destalked, then given 5-7 days fermentation at 20-30°C. After malolactic fermentation the wine is transferred into stainless tanks to which stayes are added.

TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---------|----------------|
| 13.6 | 3.3 |
| рН | Acidity |
| 3.67 | 5.0 |

ATTRIBUTES

