

DE-ALCOHOLISED SHIRAZ, DARLING CELLARS

Vintage

Non vintage



Darling Cellars De-alcoholised is a range of varietals where the focus is on fruit-driven, varietal true, value for money wines.

TASTING NOTE

Made from 100% Shiraz, this wine is deep ruby red in colour with hints of ripe red fruit, crushed black pepper, dried rose petals and candied cherries. Well-integrated French oak tannins add to the palate.

VINIFICATION DETAILS

Grapes were crushed and destalked before 5-10 days' fermentation. After malolactic fermentation, wine was racked into 2nd- and 3rd-fill barrels and stainless steel tanks with a combination of French and American oak staves for 12 months to add structure and complexity. The wine was de-alcoholised with gently spun cone technology, performed under vacuum and at low temperature to ensure retention of the wine's body, colour and flavour.

TECHNICAL ANALYSIS

Alcohol

Residual sugar

0.5

26.2

pH

Acidity

3.58

5.4

ATTRIBUTES



Origin

South Africa



Variety

Shiraz (Syrah)



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Pieter-Niel Rossouw



Fining Agent



Closure

Screw top



Region

Darling



Vegan

Yes