



Darling Barbera 2018

DENSITY 20°C	ALCOHOL VOL%	TOTAL EXTRACT g/l	RESIDUAL SUGAR g/l	SUGARFREE EXTRACT g/l	TOTAL ACID g/l	VOLATILE ACIDITY g/l	FREE SO ² mg/l	TOTAL SO ² mg/l	pH
0.9936	12.28	30.1	2.1	29.10	6.0	0.77	21	77	3.52

PARTICULARS OF WINE

Vintage: 2018

Producer: Trizanne Signature Wines

Production Area: Darling

Cultivar(s): Barbera

Production: 900 bottles



BARBERA 2018

Harvest started in the fourth week of January 2018 from dryland 12 year old bush vines planted on sandy loam. The Barbera was destemmed and fermented naturally for two weeks. It matured in 500L old French oak barrels for 11 months on the fine lees. No fining and only light filtration.

TASTING NOTES

Dark ruby with bright rim in the glass. Highly aromatic with blue and red fruits and a charming herbal edge. The palate is full of bright red fruits and crunchy acid (so typical of Barbera). Lovely medium-bodied (12.0% alc) wine that refreshes the palate with a grip of fruit tannin on the finish.

100% Barbera, 12.0% abv, Natural Cork Closure, W.O Darling

Tim Atkin Report 2019 - 92 Points:

Most of Darling's vineyards are dry farmed, and that's the case of this comparatively rare Barbera, which is one of only five in the Cape. Fresh, elegant and perfumed, it has more acidity than many Italian examples, appealing grace and poise and fragrant red cherry and raspberry fruit. 2021-25

