



WINEMAKERS SELECTION CHENIN BLANC 2019

This premium range is a celebration that reflects the artistry and expertise of our master winemaker. The harmony in which the finest of food and most complex of wine complement each other perfectly for the budding connoisseur.

**VINTAGE:**

2019

VARIETALS:

100% Chenin Blanc

ORIGIN:

Darling

PLANTED:

1986

TRELLISING:

Bush Vines

IRRIGATION:

Dry Land

SOIL:

Decomposed Granite & Oak Leaf

HARVEST DATE:

Feb 2019

YIELD:

6 ton/ha

SUGAR AT HARVEST:

23.5°B

VINIFICATION:

Full ripe.

No skin contact.

Separate free run and press.

Ferment dry @ 12' C.

On lease for 8 weeks.

Stabilize and bottle.

TASTING NOTES:

It has a rich, golden hue with the nose leading into a well-integrated mélange of yellow stone fruit, crème brûlée and spices. The palate reveals ripe fruit, roasted almonds, hints of burnt caramel and finishes of a savoury note to balance the opulence of the vintage.

FOOD PAIRING:

Best enjoyed with rich fish dishes or cream-based chicken entrées

ALC: 12.82% RS: 1.1g/l PH: 3.81 TA: 5.3g/l



THE ICON CRUCIBLE SHIRAZ 2018

Our flagship wine is insanely concentrated and only produced in small quantities, from specific blocks, when conditions are right. The wine derives its name from the hot and dry circumstances under which the vines ripen the grapes.

**VINTAGE:**

2018

VARIETALS:

100% Shiraz

ORIGIN:

Darling Region

PLANTED:

1998

TRELLISING:

Bush Vines

IRRIGATION:

Dryland

SOIL:

Decomposed Granite & Oak Leaf

HARVEST DATE:

End February 2018

YIELD:

6 ton/ha

SUGAR AT HARVEST:

24.8°B

VINIFICATION:

The Shiraz had 3 days of cold soak at 10°C before inoculation and then fermented dry on skins for 8 days, at 30°C. After fermentation it macerated for a further 5 days before being pressed. After malolactic fermentation in stainless steel tanks, the wine was aged in French oak barrels for 12 months. 90% new French oak was used.

TASTING NOTES:

A deep ruby, purple colour. A complex nose of plums, violets, white pepper and cloves. A bold entrance to the palate introducing mulberries followed by a balanced tannin structure and a floral, lingering finish.

FOOD PAIRING:

The Crucible Shiraz has a special fondness towards lamb and beef. It's also rather fond of spicier dishes like Asian-spiced pork or cumin-spiced burgers with Harissa sauce.

ALC: 15.39% RS: 3.4g/l PH: 3,78 TA: 6.2g/l



DARLING WINE IN A CAN

DAISY DARLING SAUVIGNON BLANC

With a low carbon footprint and a higher recycling rate than glass, this innovative packaging solution ties beautifully in line with Cloof's wine production practices and highlights why this award-winning wine producer is a WWF Conservation Champion.



VINTAGE:

Non-Vintage

VARIETALS:

100% Sauvignon
Blanc

ORIGIN:

Darling Region

TRELLISING:

Bush Vines

IRRIGATION:

Dryland

SOIL:

Decomposed
Granite & Oak Leaf

ALC: 12.16%

RS: 1.0g/l

PH: 3.39

TA: 7.9g/l

VINIFICATION:

Full ripe.
4h00 on skins.
Separate free run and
press. Ferment dry
@ 12°C. No lease
contact. Stabilize and
bottle. Focus on
green pepper / cut grass
/ green fig.

TASTING NOTES:

Expressive tropical
fruit notes lead to a
crisp pallet with a
green fig finish.

FOOD PAIRING:

One of the best
accompaniments to
fresh seafood, salads
and most social
occasions.



WINEMAKERS SELECTION

LYNCHPIN 2019

This premium range is a celebration that reflects the artistry and expertise of our master winemaker. The harmony in which the finest of food and most complex of wine complement each other perfectly for the budding connoisseur.

**VINTAGE:**

2019

VARIETALS:

30% Merlot
51% Cabernet Franc
19% Cabernet Sauvignon

ORIGIN:

Darling Region

PLANTED:

2001

TRELLISING:

Bush Vines

IRRIGATION:

Dryland

SOIL:

Decomposed Granite &
Oak Leaf

HARVEST DATE:

February 2019

YIELD:

8 ton/ha

SUGAR AT HARVEST:

25.2°B

VINIFICATION:

Best Block.
2x day pump overs.
Ferment dry on skin.
Separate free run and press.
Best tank & 1/2/3 fill barrels.
12 Months in Oak.
Barrel Selection.
Blend before bottle.

TASTING NOTES:

A Lynchpin - relates to the cornerstone that holds the various elements of a complicated structure together. In this unfiltered blend the Lynchpin is an elegant Cabernet Franc supported by a rich Merlot. This wine provides an explosion of blackberries and dark cherries, supported by well-integrated French Oak.

FOOD PAIRING:

This wine is excellent with beef, lamb, grilled veal, game such as pheasant and poultry such as turkey. It is also a great match with cous-cous, tandoori spices, bean dishes and hearty stews.

ALC: 14.25% RS: 3.9g/l PH: 3.83 TA: 5.g/l



DARLING WINE IN A CAN

ROSY DARLING ROSÉ

With a low carbon footprint and a higher recycling rate than glass, this innovative packaging solution ties beautifully in line with Cloof's wine production practices and highlights why this award-winning wine producer is a WWF Conservation Champion.



VINTAGE:

Non-Vintage

VARIETALS:

30% Cab Sauv
30% Merlot
30% Shiraz
10% Chenin

ORIGIN:

Darling Region

TRELLISING:

Bush Vines

IRRIGATION:

Dryland

SOIL:

Decomposed
Granite & Oak Leaf

ALC: 12.32%

RS: 1.8g/l

PH: 3.37

TA: 7.5g/l

VINIFICATION:

Combination of juice
from red grape.
Blend together.
Treated as white
wine. Ferment dry
@ 12°C. No lease
contact. Stabilize
and bottle.

TASTING NOTES:

A provanced style Rose
with a delicate pink
colour. Fruity notes lead
to an elegant palate of
strawberry and peach
flavours, with a subtle,
lingering finish.

FOOD PAIRING:

Enjoyed best with light
salads, light pasta, rice
dishes and seafood,
including raw and lightly
cooked shellfish and
grilled fish. Perfect hot
weather drinking.



DARLING WINE IN A CAN

RUBY DARLING SMOOTH RED

With a low carbon footprint and a higher recycling rate than glass, this innovative packaging solution ties beautifully in line with Cloof's wine production practices and highlights why this award-winning wine producer is a WWF Conservation Champion.



VINTAGE:

Non-Vintage

VARIETALS:

85% Pinotage
15% Shiraz

ORIGIN:

Darling Region

TRELLISING:

Bush Vines

IRRIGATION:

Dryland

SOIL:

Decomposed
Granite & Oak Leaf

ALC: 13.11%

RS: 2.9g/l

PH: 3.83

TA: 5.9g/l

VINIFICATION:

Full ripe.
2xday pump overs.
Ferment dry on skin.
Separate free run
and press.
Portion 12 months in oak.
Barrel selection.
Blend 75% tank and 25%
barrel. Fruity wine with
wood finish.

TASTING NOTES:

A modern twist on a red
blend. Cherries and
spices open the bouquet
while intense fruit
flavours coat the palate.

FOOD PAIRING:

This wine can be served
with a generous slice of
pizza or enjoyed with
friends around a barbeque.
Perfect for almost any
happy, casual occasion.