

Darling Cellars "Arum Fields" Chenin Blanc 2006

This lightly wooded fermented Bush Vine Chenin Blanc was kept on lees for almost 4 months. Slight Granny Smith apple notes, complimented with passion fruit, peach blossoms and citrus, dominate the nose. A well rounded, creamy Chenin with a crisp fresh finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Darling Cellars

winemaker : Abé Beukes & Albé Truter

wine of origin : Darling

analysis : alc : 13.12 % vol rs : 2.7 g/l pH : 3.48 ta : 6.25 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

in the vineyard : The recent demarcation of the Darling district has led to a focus at Darling Cellars on wines which are terroir and varietal specific. The cool and temperate West Coast climate lends itself to a different micro- and mesoclimate which, along with the different types of soil, lead to unique grapes, which we guide into even more unique wines. Having 99% of all vineyards dry land and almost the same percentage as bush vine, this is as close to what nature intended for grapes to be as one can get.

Terroir: Vineyards strategically planted on South-West facing slopes to capture cool breezes from the Atlantic Ocean and cold Benguela current. Deep soils from decomposed granite, clay rich, with good drainage.

Vineyard type: Bush Vine, no irrigation.

about the harvest: Yield: 5-6 t/ha

Balling at Harvest: 21-22°B

in the cellar : Crush and destalk, 14 days fermentation at 13°C . Grapes and juice handled reductively to prevent oxidation. 50% juice fermented with light toasted wood chips.

Maturation: Left on lees for 4 months to add complexity.



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