

## Darling Cellars Lime Kilns 2010

This wine shows a light yellow colour and a rich combination of peaches, citrus and vanilla on the nose. The palate is complex and very well balanced with a firm structure and clean flavours. Tannins, alcohol and fruit are finely balanced, makes this a definite food wine. The wine will gain more complexity with further maturation.

**variety :** Chenin Blanc | Chenin Blanc, Chardonnay, Viognier

**winery :** Darling Cellars

**winemaker :** Abé Beukes & Welma Visser

**wine of origin :** Darling

**analysis :** alc : 13.08 % vol   rs : 2.06 g/l   pH : 3.52   ta : 5.51 g/l

**type :** White   **style :** Dry   **body :** Full   **wooded**

**pack :** Bottle   **closure :** Cork

**in the vineyard :** Terroir: A combination of vineyards growing on laterite soils about 15km from the Atlantic Ocean.

Vineyard type: Bush Vine, no irrigation.

**about the harvest:** Yield: 4 t/ha

Balling at Harvest: 22 - 23°B

**in the cellar :** Vinification: Crush and destalk, barrel fermented in 300 litre French oak barrels.

Maturation: Left on lees for 2 months to add complexity. Racked and returned to barrels for 5 more months.



**Darling Cellars**

Darling

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[www.darlingcellars.co.za](http://www.darlingcellars.co.za)

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