

Darling Cellars Reserve Arum Fields Chenin Blanc 2012

A fruity, crisp white with pungent guava on the nose as well as passion fruit and lemon zest flavours. A well balanced Chenin with guava flavours following through on the taste and a crisp fresh finish.

Will complement seafood, light dishes and salads.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Darling Cellars

winemaker : Abé Beukes & Welma Myburgh

wine of origin : Darling

analysis : alc : 12.28 % vol rs : 3.48 g/l pH : 4.22 ta : 6.03 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Screwcap

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.

DC is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines.

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 ton/ha

Balling at Harvest: 21° - 22°B

in the cellar : Vinification: Crush and destalk, 14 days fermentation at 13°C. Grapes and juice handled reductively to prevent oxidation.

Maturation: Left on lees for 3 months to add complexity.



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