

Darling Cellars Limited Release Lime Kilns 2011

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.

variety : Chardonnay | 31% Chenin Blanc, 41% Chardonnay, 28% Viognier

winery : Darling Cellars

winemaker : Abé Beukes & Welma Visser

wine of origin : Darling

analysis : alc : 14.14 % vol rs : 3.76 g/l pH : 3.57 ta : 6.05 g/l

type : White style : Dry body : Full wooded

pack : Bottle closure : Cork

ageing : The wine will gain more complexity with further maturation.

in the vineyard : We have created some stand alone premium wines to showcase the diversity of Darling Cellars and the Darling region. All so unique, we couldn't find a place for them in our 3 core ranges. Definitely wines to come look for.

LIME KILNS

This unique wine gets its name from the two lime kilns on the way to Yzerfontein that were built in the 1940's by a builder from the Milnerton area based on the drawings of the original kilns used by Van Riebeeck's men. They were declared national monuments in 1980. One is on the left hand side of the road and the other a little further down on the right.

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 300l French oak barrels.

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



Darling Cellars

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