

Darling Cellars Reserve Arum Fields Chenin Blanc 2016

A fruity, crisp white with pears and peaches on the nose as well as mouthwatering guava flavours. A well balanced and structured Chenin with guava flavours following through on the taste and a well-rounded finish.

pWill complement seafood, light dishes and salads./p

variety : Chenin Blanc | 100% Chenin Blanc

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw and Maggie Venter

wine of origin : Darling

analysis : alc : 12.98 % vol rs : 2.0 g/l pH : 3.5 ta : 5.5 g/l

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

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

Veritas 2016: Bronze

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.

Darling Cellars Reserve 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: 2-3 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.



Darling Cellars

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