

Darling Cellars Reserve Arum Fields Chenin Blanc 2017

Explosive tropical nose of ripe peaches, pears and most definitely guava. This wine is well balanced with great structure and a good mid palate with guava flavours following through on the taste and a well-rounded finish.

Will compliment seafood, light dishes and salads.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw and Maggie Venter

wine of origin : Darling

analysis : alc : 13.18 % vol rs : 2.57 g/l pH : 3.58 ta : 5.64 g/l

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

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

2017 South African Woman's Wine Awards: Gold Veritas 2016: Bronze

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.

in the vineyard :

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 14-15°C. Grapes and juice handled reductively to prevent oxidation.

Maturation: Left on lees for 3 months to add complexity



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