

Darling Cellars Old Bush Vine Chenin Blanc 2018

This wine displays a medium light straw hue in the glass with a green tinge and is made in a ripe tropical style with a split personality being elegant on the one hand but serious and bold on the other. Tropical flavours of ripe yellow peaches, white pear, a touch of vanilla blossoms, toast, butterscotch, orange skin and pineapple meet you on the nose. This wine shows many layers as the Chenin Blanc opens up.

Will pair excellent with spicy dishes such as Cape Malay curry of creamy dishes like seafood risotto.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw, Maggie Immelman

wine of origin : Darling

analysis : alc : 13.46 % vol rs : 2.34 g/l pH : 3.34 ta : 6.1 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

2019 Tim Atkin - 91 Points

ageing : This wine shows many layers as the Chenin Blanc opens up. Good structure and ripe fruit are well complimented by the wood and can definitely mature for another 3 - 5 years.

Darling Cellars Old Bush Vine comes from specific old bush vines which are selected for their uniqueness in prominent terroir flavours. These vineyards are planted in the best terroir for the specific varietal. Vineyards are carefully monitored by the winemaker who ultimately decides when the grapes will be harvested. These grapes are handled separately in the cellar to preserve their natural quality and uniqueness. Passion and Respect for these old vines, have led to these beautiful and special wines. Darling Cellars OLD BUSH VINES Range is a dedicated concept from site selection, through to the final drop in the glass at the end of the bottle.

in the vineyard : Terroir: Made from two vineyards, one on deep Hutton soils with koffiekliip, the other from well drained weathered granite soil
Vineyard type: 38- 39 years old Bush Vines, no irrigation
Yield: 4 t/ha
Balling at Harvest: 23- 24°B

in the cellar :

Crush and destalk into small static separators. Skin contact for 24 hours, Only free run juice used. 21 days fermentation at 15°C Barrel maturation in 100% French Oak (1st fill, 2nd and 3rd) for 10 months. Only the best 5 barrels were selected for the blend.



Darling Cellars

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