

Darling Cellars Gustus Chenin Blanc 2019

This is an example of what a Darling Chenin Blanc can produce. Wine with multiple layers of fresh green apple, guava, quince and yellow ripe peaches. Lees and skin contact add a creaminess to the wine that leaves a lingering mouthfeel, wishing for more.

Ideal pairing partners are trout, sushi or fresh line fish, roasted chicken and vegetables or a creamy chicken pasta dish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw, Maggie Immelman

wine of origin : Western Cape

analysis : alc : 13.55 % vol rs : 3.1 g/l pH : 3.54 ta : 6.0 g/l

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

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

2019 Veritas Awards: Gold

2019 Ergebnis Mundus Vini Summer Tasting: Silver

ageing :

Wine with great potential that can age for another 2-3 years.

Translated from Latin 'gustus' means 'taste' and this is what this wine is all about. Darling Cellars Gustus comes from specific vineyards 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. The hand selection of grapes is focused on optimum ripeness at the crusher to deliver flavour in your glass. The best judge of TASTE is yourself!

in the vineyard : South western facing slopes on deep granite soils are the preferred sites for these vineyards. Bush vines, no irrigation.

in the cellar : Crush and destalk, 12 hours skin contact, 14 days fermentation at 13°C. Reductive winemaking. Left on lees for 6 months in Stainless Steel tanks to add complexity and depth.



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022 492 2276

www.darlingcellars.co.za

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