

Darling Cellars Reserve Arum Fields Chenin Blanc 2020

Subtle tropical fruit dominated by ripe yellow peaches, quince, guava and white pear on the nose. Elegant and well-balanced structure with loads of tropical fruit on the pallet and a fresh and crisp acidity followed by a lingering aftertaste.

A wine that will compliment fresh seafood and light spicy chicken salads.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw and Maggie Venter

wine of origin : Darling

analysis : alc : 12.81 % vol rs : 3.19 g/l pH : 3.50 ta : 5.85 g/l so2 : 150 mg/l
fso2 : 40 mg/l

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

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

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 meso climate 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.



Darling Cellars

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