

Darling Cellars Reserve Arum Fields Chenin Blanc 2022

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, Reon Richter

wine of origin : Darling

analysis : alc : 12.41 % vol rs : 3.0 g/l pH : 3.57 ta : 5.8 g/l so2 : 150 mg/l fso2 : 40 mg/l

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

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

2022 Ultra Value Wine Challenge - Gold
2022 Lumo Awards - Silver

Darling Cellars Reserve is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines. The Arum Fields refer to the Arum lilies that bloom wildly in the fields in August.

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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