

Darling Cellars Reserve Arum Fields Chenin Blanc 2023

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 palate 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 Bertrum Titus

wine of origin : Darling

analysis : alc : 12.30 % vol rs : 2.7 g/l pH : 3.49 ta : 6.11 g/l so2 : 150 mg/l fso2 : 40 mg/l

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

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

2023 Vitis Vinefera Awards - Gold

2023 Lumo Awards - Gold

2023 Merit Wine & Spirit Challenge - Gold

2023 Veritas Awards - Silver Outstanding

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 :

The grapes were harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines on a combination of laterite soils 15 km from the Atlantic Ocean. These grapes ripen as nature intended without human intervention, we do monitor vineyards for optimal picking times, adopting a combination of sampling and tasting to optimize the richer tropical (thiol) notes.

in the cellar : 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

Darling

022 492 2276

www.darlingcellars.co.za


**DARLING
CELLARS**