

Darling Cellars Reserve Bushvine Chenin Blanc 2024

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 meatier flaky fish and rich seafood. Also, a great wine to serve with a light spicy chicken salad.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Darling Cellars

winemaker : André Scriven

wine of origin : Darling

analysis : alc : 12.44 % vol rs : 3.5 g/l pH : 3.25 ta : 6.6 g/l so2 : 150 mg/l fso2 : 40 mg/l

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

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

2024 Vitis Vinifera Awards - Gold

Darling Cellars Reserve is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines. The grapes are harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines.

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

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