

Darling Cellars Lime Kilns 2023

This is an example of what a Darling Chenin Blanc can produce. A wine with multiple layers of fresh green apple, guava, quince and yellow ripe peaches. Lees and skin contact add a rich 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 : André Scriven & Bertum Titus

wine of origin : Darling

analysis : alc : 13.4 % vol rs : 2.1 g/l pH : 3.38 ta : 6.1 g/l so2 : 30 mg/l fso2 : 140 mg/l

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

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

Lime kilns were a familiar sight on the West Coast in years past. They were used to bake mussel shells producing lime – that essential component for durable lime-wash paint.

in the vineyard : Our farmers grow grapes on dry-land and deep-rooted bush vines. The wines reflect the ancient soils and coastal proximity for which the Darling region is so well known. In this individually crafted range, every wine tells its story.

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

in the cellar : Crush and destalk, 6-12 hours skin contact, 21 days fermentation at 13°C. Reductive winemaking and left on lees in Stainless Steel tanks to add complexity and depth.



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Darling

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