

Darling Cellars Hannuwa Amphora Chenin Blanc 2023

Ripe apricot, white pear, yellow peaches and juicy pineapple, fresh and mouth-watering acidity, full bodied with a lingering finish.

Fresh Oysters, Sweet and Sour Pork, Mushroom Risotto, Gruyere Cheese

variety : Chenin Blanc | Chenin Blanc 100%

winery : Darling Cellars

winemaker : Bertrum Titus, André Scriven

wine of origin : Darling

analysis : alc : 13.88 % vol rs : 2.4 g/l pH : 3.99 ta : 6.4 g/l

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

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

The San people were the indigenous tribe that first walked the hills of Darling. Hannuwa is the San (Bushman) word suggesting the gathering of good fortune through living in sustainable harmony with nature. This Chenin Blanc is made in an Amphora clay pot taking winemaking back to its roots and adding a well-rounded, delicate profile to our already famous Darling Chenin Blanc. Unfiltered and unrefined, this is as true to nature as can be.

in the vineyard : Terrior: This Chenin Blanc has been specially selected due to influence of the soil, age and surrounding climate. Deep Red Clovelly soil, north – south facing rows and constant airflow through the vineyard, contributes to the unique profile of the grapes.

Vineyard type: 33 years old Bush Vines

about the harvest: Yield: 8 /ha

Balling at Harvest: 24°B

in the cellar : Grapes are hand harvested early in the morning. After destemming, berries and juice are left for 24 hours skin contact at 6C. The free run juice is left for 24 hours to settle. Clear juice is racked into Amphora for fermentation. Once fermentation is finished, the wine is aged for another 8months on the fermentation lees. The yeast autolysis, together with the unique shape and ceramic of the Amphora, contribute to this special wine.



Darling Cellars

Darling

022 492 2276

www.darlingcellars.co.za

DARLING

CELLARS