

Darling Reserve Bush Vines Chenin Blanc 2026

Delicate tropical fruit notes are led by ripe yellow peaches, guava, and white pear on the nose. The palate showcases an elegant and well-balanced structure, complemented by a fresh and crisp acidity that concludes with a lingering aftertaste.

Beautifully versatile at the table, this wine complements fragrant curries and shines alongside seafood, creamy risotto, or delicate veal dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Darling Cellars

winemaker : Anthony Meduna, André Scriven

wine of origin : Darling

analysis : alc : 13.67 % vol rs : 3.7 g/l pH : 3.41 ta : 6.32 g/l so2 : 48 mg/l fso2 : 141 mg/l

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

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

The Darling Reserve Bush Vines collection presents single-varietal wines that emphasize fruit-driven profiles, honouring both varietal character and their origin: Darling.

Dryland bush vines, anchored in clay-rich, decomposed granite soils, produce fruit of exceptional purity and concentration. This naturally low-yielding terroir crafts a Chenin Blanc that boasts depth, texture, and refined freshness.

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 are handled reductively to prevent oxidation.

Maturation: left on the lees until bottling to add complexity.



Darling Cellars

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022 492 2276

www.darlingcellars.co.za

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