



DARLING CELLARS

WEST COAST

The recent demarcation of the Darling district has led to a focus at Darling Cellars on wines which are terroir and varietal specific. The cool and temperate West Coast climate lends itself to a different micro- and mesoclimate which, along with the different types of soil, lead to unique grapes, which we guide into even more unique wines. Having 99% of all vineyards dry land and almost the same percentage as bush vine, this is as close to what nature intended for grapes to be as one can get.

DC is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines.

Wine:	Arum Fields Chenin Blanc
Vintage:	2009
Origin:	Darling
Cultivar(s):	100% Chenin Blanc
Winemaker:	Abé Beukes & Albé Truter
Terroir:	Vineyards strategically planted on South-West facing slopes to capture cool breezes from the Atlantic Ocean and cold Benguela current. Deep soils from decomposed granite, clay rich, with good drainage.
Vineyard type:	Bush Vine, no irrigation
Yield:	5-6 t/ha
Balling at Harvest:	21-22°B
Vinification:	Crush and destalk, 14 days fermentation at 13°C. Grapes and juice handled reductively to prevent oxidation. 100% juice fermented with light toasted wood chips
Maturation:	Left on lees for 3 months to add complexity
Alc:	13.1%
TA:	5.99g/l
RS:	2.81g/l
pH:	3.53

Winemaker's comments:

A fruity, crisp white with Guava on the nose as well as passion fruit and citrus flavours. A well balanced Chenin with crisp fresh finish that will compliment seafood, light dishes and salads.

