



DARLING CELLARS
WEST COAST

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

Wine:	Lime Kilns
Vintage:	2009
Origin:	Darling
Cultivar(s):	Chenin Blanc, Viognier, Chardonnay
Winemaker:	Abé Beukes & Welma Myburgh
Terroir:	A combination of vineyards growing on laterite soils about 15km from the Atlantic Ocean.
Vineyard type:	Bush Vine, no irrigation
Yield:	4 t/ha
Balling at Harvest:	22-23°B
Vinification:	Crush and destalk, barrel fermented in 300l French oak barrels.
Maturation:	Left on lees for 2 months to add complexity. Racked and returned to barrels for 5 more months.
Alc:	13.68%
TA:	6.2g/l
RS:	1.6 g/l
pH:	3.41

Winemaker's comments:

This wine shows green and light yellow colour. A rich combination of peaches, citrus and vanilla on the nose. On taste the wine is complex and very well balanced with a firm structure and clean flavours. The tannins, alcohol and fruit are not overpowering and this fine balance makes this a definite food wine. The wine will gain more complexity with further maturation.

