

Darling Cellars "Arum Fields" Chenin Blanc 2006

main variety Chenin Blanc

vintage 2006

analysis alc: 13.12 | ph: 3.48 | rs: 2.7 | ta: 6.25

type White

producer Darling Cellars

winemaker Abé Beukes & Albé Truter

wine of Darling



tasting notes

This lightly wooded fermented Bush Vine Chenin Blanc was kept on lees for almost 4 months. Slight Granny Smith apple notes, complimented with passion fruit, peach blossoms and citrus, dominate the nose. A well rounded, creamy Chenin with a crisp fresh finish.

blend information

100% Chenin Blanc

in the vineyard

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. Terroir: Vineyards strategically planted on South-West facing slopes to capture cool breezes from the Atlantic Ocean and cold Benguela current. Deep oils from decomposed granite, clay rich, with good drainage. Vineyard type: Bush Vine, no irrigation.

about the harvest

Yield: 5-6 t/ha Baling at Harvest: 21-22°C

in the cellar

Crush and destalk, 14 days fermentation at 13°C. Grapes and juice handled reductively to prevent oxidation. 50% juice fermented with light toasted wood chips. Maturation: Left on lees for 4 months to add complexity.