



Darling Cellars "Arum Fields" Chenin Blanc 2007

main variety Chenin Blanc

vintage 2007

analysis alc: 12.7 | ph: 3.35 | rs: 1.7 | ta: 5.5

type White

producer Darling Cellars

style Dry

winemaker Abé Beukes & Albé Truter

taste Fruity

wine of Darling

tasting notes

A white to be decanted??? Well, yes! A very restraint and shy wine this early in the year. With decanting, guava, complimented with passion fruit, peach blossoms and citrus, dominate the nose. This lightly wood fermented Bush Vine Chenin Blanc was kept on fine lees for almost 3 months.

A well rounded Chenin with a crisp fresh finish that will grow more complex with bottle maturation.

blend information

100% Chenin Blanc

in the vineyard

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

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.

about the harvest

Yield: 5-6 ton/ha

Balling at Harvest: 21° - 22° B