



Darling Cellars Lime Kilns 2010

main variety Chenin Blanc

vintage 2010

analysis alc: 13.08 | ph: 3.52 | rs: 2.06 | ta: 5.51

type White

producer Darling Cellars

style Dry

winemaker Abé Beukes & Welma Visser

wine of Darling

body Full

tasting notes

This wine shows a light yellow colour and a rich combination of peaches, citrus and vanilla on the nose. The palate is complex and very well balanced with a firm structure and clean flavours. Tannins, alcohol and fruit are finely balanced, makes this a definite food wine. The wine will gain more complexity with further maturation.

blend information

Chenin Blanc, Chardonnay, Viognier

in the vineyard

Terroir: A combination of vineyards growing on laterite soils about 15km from the Atlantic Ocean.

Vineyard type: Bush Vine, no irrigation.

about the harvest

Yield: 4 t/ha

Balling at Harvest: 22 - 23°B

in the cellar

Vinification: Crush and destalk, barrel fermented in 300 litre French oak barrels.

Maturation: Left on lees for 2 months to add complexity. Racked and returned to barrels for 5 more months.