



Darling Cellars Reserve Arum Fields Chenin Blanc 2012

main variety Chenin Blanc

vintage 2012

analysis alc: 12.28 | ph: 4.22 | rs: 3.48 | ta: 6.03

type White

producer Darling Cellars

style Dry

winemaker Abé Beukes & Welma Myburgh

taste Fruity

wine of Darling

body Light

tasting notes

A fruity, crisp white with pungent guava on the nose as well as passion fruit and lemon zest flavours. A well balanced Chenin with guava flavours following through on the taste and a crisp fresh finish.

blend information

100% Chenin Blanc

food suggestions

Will complement seafood, light dishes and salads.

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.

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

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.

about the harvest

Yield: 5 - 6 ton/ha

Balling at Harvest: 21° - 22°B

in the cellar

Vinification: Crush and destalk, 14 days fermentation at 13°C. Grapes and juice handled reductively to prevent oxidation.

Maturation: Left on lees for 3 months to add complexity.