



main variety Chenin Blanc

vintage 2016

analysis alc: 12.25 | ph: 3.39 | rs: 1.73 | ta: 5.20

type White

style Dry

producer Darling Cellars winemaker Pieter-Niel Rossouw & Maggie Venter

wine of Darling

tasting notes

Explosion of tropical and citrus notes on your nose that follow through on your mid palate. Well structured mid palate with a fresh citrus lingering aftertaste covered by pineapple and lemony undertones.

blend information

76% Chenin Blanc, 24% Sauvignon Blanc

food suggestions Enjoy with light fruit salad or sushi!

in the vineyard

Decomposed granite in the area surrounding Darling Hills. Hot summers moderated by the cool Atlantic. Vineyard type: Bush Vine, No irrigation

about the harvest

Yield: 6-8 t/ha Balling at Harvest: 22°B

in the cellar

Vinification: Crush and destalk, 12 days fermentation at 14° C



Chenin Blanc Sauvignon Blanc

