



## Darling Cellars Reserve Arum Fields Chenin Blanc 2017

main variety Chenin Blanc

vintage 2017

analysis alc: 13.18 | ph: 3.58 | rs: 2.57 | ta: 5.64

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw and Maggie Venter

taste Fruity

wine of Darling

body Light

### tasting notes

Explosive tropical nose of ripe peaches, pears and most definitely guava. This wine is well balanced with great structure and a good mid palate with guava flavours following through on the taste and a well-rounded finish.

### blend information

100% Chenin Blanc

### food suggestions

Will compliment seafood, light dishes and salads.

### 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

### about the harvest

Yield: 2-3 ton/ha

Balling at Harvest: 21° - 22° B

### in the cellar

Vinification: Crush and destalk, 14 days fermentation at 14-15°C. Grapes and juice handled reductively to prevent oxidation.

Maturation: Left on lees for 3 months to add complexity