



Darling Cellars Limited Release Lime Kilns 2016

main variety Chenin Blanc

vintage 2016

analysis alc: 13.24 | ph: 3.25 | rs: 2.3 | ta: 6.9

type White

producer Darling Cellars

style Dry

winemaker Pieter Niel Rossouw & Maggie Venter

wine of Darling

body Full

tasting notes

A ripe style wine with tropical notes of ripe peaches, pineapple, apricot and citrus fruit like orange peel. This is a serious complexed wine that has a great mid palate with good length.

ageing potential

Ideal for the dinner table and has the potential to mature for 6-10 years.

blend information

48%Chenin Blanc, 32%Chardonnay,
20%Viognier

in the vineyard

This unique wine gets its name from the two lime kilns on the way to Yzerfontein that were built in the 1940's by a builder from the Milnerton area based on the drawings of the original kilns used by Van Riebeeck's men. They were declared national monuments in 1980. One is on the left hand side of the road and the other a little further down on the right.

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

Vineyard type: Bush Vine, no irrigation

Yield: 4 t/ha

Balling at Harvest: 22-23°B

about the harvest

Yield: 4 t/ha

Balling at Harvest: 22° - 23° B

in the cellar

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

Maturation: Racked to barrels and left for 9 months on the lees.