



Darling Cellars Lime Kilns 2017

main variety Chenin Blanc

vintage 2017

analysis alc: 13.83 | ph: 3.59 | rs: 2.4 | ta: 6.0

type White

producer Darling Cellars

style Dry

winemaker Pieter Niel Rossouw & Maggie Venter

taste Fruity

wine of Darling

body Full

tasting notes

This wine shows a lot of tropical notes like peaches apricot and citrus fruit like orange peel. This is a seriously complexed wine that has a great mid palate with good length and ageing potential. This is a definite food wine.

blend information

81% Chenin Blanc, 16% Viognier, 3% Chardonnay

food suggestions

Pairs well with smoked duck, roasted chicken, Norwegian salmon, pan-fried halibut, pumpkin ravioli , lobster, grilled veal chops with mushrooms and sushi.

in the vineyard

The grapes are harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines on deep red oakleaf soils. These grapes ripen as nature intended without human intervention. Vineyards are monitored for optimal picking times, adopting a combination of sampling and tasting to optimize the richer tropical (thiol) notes. The Viognier vines are situated high up in the south-western facing hills looking towards Table Mountain, Chenin Blanc harvested from 38 years old bush vines and the Chardonnay from 24 year old vines. All three vineyards produce very low yields of 2-3 tons per hectare.

in the cellar

Crush and destalk, barrel fermented in 300 and 500 litre French oak barrels. Racked to barrels and left for 9 months on the lees.