



Darling Cellars Reserve Arum Fields Chenin Blanc 2018

main variety Chenin Blanc

vintage 2018

analysis alc: 12.5 | ph: 3.56 | rs: 3.23 | ta: 5.4

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw and Maggie Venter

taste Fruity

wine of Darling

body Light

tasting notes

Subtle tropical fruit dominated by ripe yellow peaches and white pear on the nose. Elegant and well balanced structure with loads of tropical fruit on the pallet and a fresh and crisp acidity followed by a lingering aftertaste. A wine that will complement fresh seafood and light spicy chicken salads.

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