



## Darling Cellars Chenin Blanc/Sauvignon Blanc 2019

main variety Chenin Blanc

vintage 2018

analysis alc: 12.23 | ph: 3.37 | rs: 3.58 | ta: 5.85

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Maggie Venter

taste Fruity

wine of Darling

body Light

### tasting notes

A fruit forward wine with intriguing notes of melon, fruit salad, peaches, white pear and guava 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. Enjoy with light fruit salad or sushi!

### blend information

Chenin Blanc, Sauvignon Blanc

### food suggestions

Enjoy with light fruit salad or sushi!

### in the vineyard

Terroir: 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: 2-4 t/ha

Balling at Harvest: 22°B

### in the cellar

Crush and destalk, 12 days fermentation at 14°C