



Darling Cellars Classic Chenin Blanc Sauvignon Blanc 2018

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 Immelman

taste Fruity

wine of Western Cape

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.

blend information

56%Chenin Blanc, 25%Sauvignon Blanc, 2%Bukettraube

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

Vinification: Crush and destalk, 12 days fermentation at 14°C