



Darling Cellars Gustus Chenin Blanc 2018

main variety Chenin Blanc

vintage 2018

analysis alc: 13.57 | ph: 3.32 | rs: 1.87 | ta: 5.97

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Maggie Immelman

taste Fruity

wine of Western Cape

body Full

tasting notes

This is an example of what a Darling Chenin Blanc can produce. Wine with multiple layers of fresh green apple, guava, quince and yellow ripe peaches. Lees and skin contact add a creaminess to the wine that leaves a lingering mouthfeel, wishing for more.

ageing potential

Wine with great potential that can age for another 2-3 years.

blend information

100% Chenin Blanc

food suggestions

Ideal pairing partners are trout, sushi or fresh line fish, roasted chicken and vegetables or a creamy chicken pasta dish.

in the vineyard

South western facing slopes on deep granite soils are the preferred sites for these vineyards. Bush vines, no irrigation

in the cellar

Crush and destalk, 12 hours skin contact, 14 days fermentation at 13°C. Reductive winemaking. Left on lees for 6 months in Stainless Steel tanks to add complexity and depth.