



## Darling Cellars Gustus Chenin Blanc 2019

main variety Chenin Blanc

vintage 2019

analysis alc: 13.55 | ph: 3.54 | rs: 3.1 | ta: 6.0

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.