



## Darling Cellars Lime Kilns 2009

main variety Chenin Blanc

vintage 2009

analysis alc: 13.58 | ph: 3.49 | rs: 4.7 | ta: 6.7 | va: 0.42 | ts02: 136 | fs02: 53

type White

producer Darling Cellars

style Dry

winemaker Abe Beukes & Welma Myburgh

wine of Groenekloof/Darling

body Full

### tasting notes

This wine shows green and light yellow colour. A rich combination of peaches, citrus and vanilla on the nose. On taste the wine is complex and very well balanced with a firm structure and clean flavours. The tannins, alcohol and fruit are not overpowering and this fine balance makes this a definite food wine. The wine will gain more complexity with further maturation.

### blend information

Chenin Blanc

Viognier

Chardonnay

### in the vineyard

Terroir: A combination of vineyards growing on laterite soils about 15km from the Atlantic Ocean.

Vineyard type: Bush Vine, no irrigation

### about the harvest

Yield: 4 t/ha

Balling at Harvest: 22-23°B