

Darling Cellars Old Bush Vine Chenin Blanc 2016

main variety Chenin Blanc

vintage 2016

analysis alc: 13.36 | ph: 3.2 | rs: 2.17 | ta: 6.26

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Maggie Venter

taste Fruity

wine of Darling

tasting notes

This Chenin Blanc displays a lovely light straw hue in the glass, and a mineral freshness on the nose. This is a complex wine, with undertones of orange peel and yellow peach, and a long lingering finish. The oak is subtle and well-integrated with the fruit.

blend information

100% Chenin Blanc

food suggestions

A special wine for a special occasion which will reward well now, but even more so after a few years in the bottle.

in the vineyard

Darling Cellars Old Bush Vine comes from specific old bush vines which are selected for their uniqueness in prominent terroir flavours. These vineyards are planted in the best terroir for the specific varietal. Vineyards are carefully monitored by the winemaker who ultimately decides when the grapes will be harvested. These grapes are handled separately in the cellar to preserve their natural quality and uniqueness. Passion and Respect for these old vines, have led to these beautiful and special wines. Darling Cellars OLD BUSH VINE Range is a dedicated concept from site selection, through to the final drop in the glass at the end of the bottle.

Terroir: Made from two vineyards, one on deep Hutton soils with koffiekliip, the other from well drained weathered granite soil

Vineyard type: 38- 39 years old Bush Vine, no irrigation

Yield: 4 t/ha

Balling at Harvest: 23- 24°B

in the cellar

Crush and destalk into small static separators. Skin contact for 24 hours, Only free run juice used. 21 days fermentation at 15°C Maturation: Barrel maturation in 100% French Oak (1st fill, 2nd and 3rd) for 10 months. Only the best 5 barrels were selected for the blend.

