



Darling Cellars Lime Kilns 2023

main variety		Chenin Blanc	vintage		2023
analysis	alc:	13.4		ph:	3.38
				rs:	2.1
				ta:	6.1
				ts02:	30
				fs02:	140
type		White	producer		Darling Cellars
style		Dry	winemaker		André Scriven & Bertum Titus
taste		Fruity	wine of		Darling
body		Full			

tasting notes

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

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

Our farmers grow grapes on dry-land and deep-rooted bush vines. The wines reflect the ancient soils and coastal proximity for which the Darling region is so well known. In this individually crafted range, every wine tells its story.

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

in the cellar

Crush and destalk, 6-12 hours skin contact, 21 days fermentation at 13°C. Reductive winemaking and left on lees in Stainless Steel tanks to add complexity and depth.