



Darling Cellars Reserve Bushvine Chenin Blanc 2025

main variety Chenin Blanc

vintage 2025

analysis alc: 13.32 | ph: 3.50 | rs: 3.20 | ta: 6.02 | ts02: 150 | fs02: 40

type White

producer Darling Cellars

style Dry

winemaker Anthony Meduna, André Scriven

taste Fruity

wine of Darling

body Light

tasting notes

Subtle tropical fruit dominated by ripe yellow peaches, quince, guava and white pear on the nose. Elegant and well-balanced structure with loads of tropical fruit on the palate and a fresh and crisp acidity followed by a lingering aftertaste.

blend information

100% Chenin Blanc

food suggestions

A wine that will compliment meatier flaky fish and rich seafood. Also, a great wine to serve with a light spicy chicken salad.

in the vineyard

The grapes were harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines on a combination of laterite soils 15 km from the Atlantic Ocean. These grapes ripen as nature intended without human intervention, we do monitor vineyards for optimal picking times, adopting a combination of sampling and tasting to optimize the richer tropical (thiol) notes.

in the cellar

Crush and destalk, 14 days fermentation at 14-15°C. Grapes and juice handled reductively to prevent oxidation. Maturation: Left on lees for 3 months to add complexity.