



Darling Cellars Lime Kilns 2024

main variety				Chenin Blanc			vintage		2024		
analysis	alc: 14.47		ph: 3.36		rs: 4.7		ta: 6.3		ts02: 30 fs02: 140		
type	White			producer		Darling Cellars					
style	Dry			winemaker		André Scriven					
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
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.