

Darling Cellars Lime Kilns Chenin Blanc 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

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

lend information

00% Chenin Blanc

food suggestions

leal pairing partners are trout, sushi or fresh line fish, roasted chicken and vegetables or a reamy chicken pasta dish.

in the vineyard

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

in the cellar

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