



Darling Cellars Hannuwa Amphora Chenin Blanc 2023

main variety Chenin Blanc

analysis alc: 13.88 | ph: 3.39 | rs: 2.4 | ta: 6.4

type White

producer Darling Cellars

style Dry

winemaker Bertrum Titus, André Scriven

taste Fruity

wine of Darling

body Full

tasting notes

Ripe apricot, white pear, yellow peaches, juicy pineapple, citrus and lime end in a fresh and mouth-watering acidity. A full-bodied wine with a lingering finish.

blend information

100% Chenin Blanc

food suggestions

Fresh Oysters, Sweet and Sour Pork, Mushroom Risotto, Gruyere Cheese

in the vineyard

Terroir: This Chenin Blanc has been specially selected due to influence of the soil, age and surrounding climate. Deep Red Clovelly soil, north – south facing rows and constant airflow through the vineyard, contributes to the unique profile of the grapes.

Vineyard type: 33 years old Bush Vines

Yield: 8 t/ha

about the harvest

Grapes are hand harvested early in the morning.

Balling at Harvest: 24°B

in the cellar

After destemming, berries and juice are left for 24 hours skin contact at 6C. The free run juice is left for 24 hours to settle. Clear juice is racked into Amphora for the fermentation. Once fermentation is finished, the wine is aged for another 8 months on the fermentation lees. The yeast autolysis, together with the unique shape and ceramic of the Amphora, contribute to this special wine