



Darling Cellars Classic Chenin Blanc/Sauvignon Blanc 2025

main variety Chenin Blanc

vintage 2025

analysis alc: 13.0 | ph: 3.53 | rs: 3.9 | ta: 6.6

type White

producer Darling Cellars

style Dry

winemaker Anthony Meduna, André Scriven

taste Fruity

wine of Western Cape

body Light

tasting notes

A fruit forward wine with intriguing notes of melon, fruit salad, peaches, white pear and guava on your nose that follow through on your mid palate. Well structured mid palate with a fresh citrus lingering aftertaste covered by pineapple and lemony undertones.

blend information

80% Chenin Blanc, 20% Sauvignon Blanc

food suggestions

Pair with fruit salad or sushi! An easy wine to enjoy with light snacks or a summer picnic.

in the vineyard

Terroir: Decomposed granite in the area surrounding Darling Hills. Hot summers moderated by the cool Atlantic.

Vineyard type: Bush Vine, no irrigation

Yield: 2-4 t/ha

about the harvest

22°B

in the cellar

Crush and destalk, 12 days fermentation at 14°C