



## Darling Cellars Lime Kilns Chenin Blanc 2025

main variety Chenin Blanc

vintage 2025

analysis alc: 14.05 | ph: 3.38 | rs: 2.24 | ta: 6.33 | ts02: 45 | fs02: 112

type White

producer Darling Cellars

style Dry

winemaker Anthony Meduna, 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.