



Darling Reserve Bush Vines Chenin Blanc 2026

main variety Chenin Blanc

vintage 2026

analysis alc: 13.47 | ph: 3.34 | rs: 3.34 | ta: 6.27

type White

producer Darling Cellars

style Dry

winemaker Anthony Meduna, André Scriven

taste Fruity

wine of Darling

body Light

tasting notes

Delicate tropical fruit notes are led by ripe yellow peaches, guava, and white pear on the nose. The palate showcases an elegant and well-balanced structure, complemented by a fresh and crisp acidity that concludes with a lingering aftertaste.

blend information

100% Chenin Blanc

food suggestions

Beautifully versatile at the table, this wine complements fragrant curries and shines alongside seafood, creamy risotto, or delicate veal dishes.

in the vineyard

The grapes were harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines on a combination of laterite soils 15 km from the Atlantic Ocean. These grapes ripen as nature intended without human intervention, we do monitor vineyards for optimal picking times, adopting a combination of sampling and tasting to optimize the richer tropical (thiol) notes.

in the cellar

Crush and destalk, 14 days fermentation at 14-15°C. Grapes and juice are handled reductively to prevent oxidation.

Maturation: left on the lees until bottling to add complexity.