



Darling Cellars "Arum Fields" Chenin Blanc 2009

main variety Chenin Blanc

vintage 2009

analysis alc: 13.1 | ph: 3.53 | rs: 2.81 | ta: 5.99

type White

producer Darling Cellars

style Dry

winemaker Abe Beukes & Welma Myburgh

taste Fruity

wine of Darling

body Light

tasting notes

A Fruity, crisp white with Guava on the nose as well as passion fruit and citrus flavours. A well balanced Chenin wit crisp fresh finish that will compliment seafood, light dishes and salads.

blend information

100% Chenin Blanc

in the vineyard

Terroir: Vineyards strategically planted on South-West facing slopes to capture cool breezes from the Atlantic Ocean and cold Benguela current. Deep soils from decomposed granite, clay rich, with good drainage.

Vineyard type: Bush Vine, no irrigation

The recent demarcation of the Darling district has led to a focus at Darling Cellars on wines which are terroir and varietal specific. The cool and temperate West Coast climate lends itself to a different micro- and mesoclimate which, along with the different types of soil, lead to unique grapes, which we guide into even more unique wines. Having 99% of all vineyards dry land and almost the same percentage as bush vine, this is as close to what nature intended for grapes to be as one can get.

DC is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines.

about the harvest

Yield: 5-6 ton/ha

Balling at Harvest: 21° - 22° B