



Darling Cellars Reserve Arum Fields Chenin Blanc 2010

main variety Chenin Blanc

vintage 2010

analysis alc: 12.53 | ph: 3.36 | rs: 13.8 | ta: 6.1 | va: 0.41 | ts02: 142 | fs02: 39

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 Blanc with crisp fresh finish that will complement seafood, light dishes and salads.

blend information

100% Chenin Blanc

in the vineyard

Terror: 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