



Darling Cellars Limited Release Noble Late Harvest 2010

main variety Chenin Blanc

vintage 2010

analysis alc: 11.77 | ph: 3.74 | rs: 199.0 | ta: 9.78 | va: 1.18 | fs02: 50

type Dessert

producer Darling Cellars

style Sweet

winemaker Abé Beukes & Welma Visser

wine of Groenekloof, Darling

tasting notes

This Noble Late Harvest was made in a Sautern style, with lower sugar and light wood influences. The wine shows typical Botrytis flavours of dried fruit and good concentration on the palate. The sugar, acid and alcohol is well balanced and the wood maturation adds to the complexity and structure of this sweet wine.

blend information

75% Chenin Blanc, 25% Weisser Riesling

food suggestions

Serve cold with soft cheese.

in the vineyard

Darling Cellars Premium comes from specific vineyards which are selected for their uniqueness in prominent terroir flavours. These vineyards are planted in the best terroir for the specific varietal. Vineyards are carefully monitored by the winemaker who ultimately decides when the grapes will be harvested. These grapes are handled separately in the cellar to preserve their natural quality and uniqueness.

Darling Cellars Premium is a dedicated concept from site selection, through to the final drop in the glass at the end of a bottle.

Terroir: Deep, dark coloured Laterite soils in the Darling Hills. Micro climate positively influenced by the Atlantic with sunny days and cool evenings. Rainy weather in the last stages of the harvesting season induced Botrytis fungal growth.

Vineyard type: Bush Vine, no irrigation.

in the cellar

Yield: 3 t/ha

Balling at Harvest: 35°B

Vinification: Crush and destalk, 25 days fermentation at 15 - 20°C.

Maturation: 30% of the wine was fermented and aged for 4 months in French oak barrels.