



Darling Cellars Classic Chenin Blanc Sauvignon Blanc 2013

main variety Chenin Blanc

vintage 2013

analysis alc: 13.63 | ph: 3.6 | rs: 2.78 | ta: 6.05

type White

producer Darling Cellars

style Dry

winemaker Abé Beukes & Welma Myburgh

wine of Coastal

tasting notes

Citrus and pineapple flavours on the nose, as well as grassy notes from the Sauvignon Blanc, that flow onto the pallet.

blend information

75% Chenin Blanc, 25% Sauvignon Blanc

food suggestions

The wine is round and smooth and a good example of a fruity blend with easy drinkability to enjoy next to the pool, with a light brunch or as a sundowner.

in the vineyard

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.

The idea behind the Classic Range is easy drinking fun wines which are rich in vibrant fruit, displays a little bit of complexity, but is never heavy, nor dull. Wines for all festive occasions.

Terroir: Decomposed granite in the area surrounding Darling Hills. Hot summers moderated by the cool Atlantic

Vineyard type: Bush Vine, no irrigation

about the harvest

Yield: 6 - 8 t/ha

Balling at Harvest: 22° B

in the cellar

Vinification: Crush and destalk, 12 days fermentation at 14° C