



Darling Cellars Noble Late Harvest 2013

main variety Chenin Blanc

vintage 2013

analysis alc: 12.19 | ph: 3.69 | rs: 128 | ta: 8.2 | fs02: 50

type Dessert

producer Darling Cellars

style Sweet

winemaker Pieter-Niel Rossouw & Carel Hugo

tasting notes

A beautiful golden coloured wine typical of a wine made in a Sauternes style with complex aromas of dried apricot and tropical fruit. A balanced palate gives way to a long lingering finish with dried apricot. A must with desserts but brilliant with hard cheeses like parmesan..... if you dare!

blend information

100% Chenin Blanc

food suggestions

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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 the 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.