



Darling Cellars Reserve Arum Fields Chenin Blanc 2016

main variety Chenin Blanc

vintage 2016

analysis alc: 12.98 | ph: 3.5 | rs: 2.0 | ta: 5.5

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw and Maggie Venter

taste Fruity

wine of Darling

body Light

tasting notes

A fruity, crisp white with pears and peaches on the nose as well as mouthwatering guava flavours. A well balanced and structured Chenin with guava flavours following through on the taste and a well-rounded finish.

blend information

100% Chenin Blanc

food suggestions

Will complement seafood, light dishes and salads.

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.

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

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.

about the harvest

Yield: 2-3 ton/ha

Balling at Harvest: 21° - 22° B

in the cellar

Vinification: Crush and destalk, 14 days fermentation at 13° C. Grapes and juice handled reductively to prevent oxidation.

Maturation: Left on lees for 3 months to add complexity.