

Darling Cellars Lime Kilns 2015

main variety Chenin Blanc

vintage 2015

analysis alc: 13.40 | ph: 3.53 | rs: 3.69 | ta: 5.31

type White

producer Darling Cellars

winemaker Pieterniel Rossouw & Maggie Venter

wine of Darling



tasting notes

This wine shows a lot of tropical notes like peaches apricot and citrus fruit like orange peel. This is a serious complexed wine that has a great mid palate with good length and ageing potential.

ageing potential

The wine will gain more complexity with further maturation.

blend information

50% Chenin Blanc , 25% Chardonnay 25% Viognier

food suggestions

This a definite food wine.

in the vineyard

This unique wine gets its name from the two Lime Kilns on the way to Yzerfontein that were built in the 1940's by a builder from the Milnerton area based on the drawings of the original kilns used by Van Riebeeck's men. They were declared national monuments in 1980. One is on the left hand side of the road and the other a little further down on the right. Terroir: A combination of vineyards growing on laterite soils about 15km from the Atlantic Ocean. Vineyard type: Bush Vine, no irrigation

about the harvest

Yield: 4t/ha

Balling at Harvest: 22-23°B

in the cellar

Vinification: Crush and destalk, barrel fermented in 300l French oak barrels.

Maturation: Racked to barrels and left on lees for 9 months. Racked and returned to barrels for 9 more months.