



## Darling Cellars Reserve Arum Fields Chenin Blanc 2018

main variety Chenin Blanc

vintage 2018

analysis alc: 12.5 | ph: 3.56 | rs: 3.23 | ta: 5.4

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw and Maggie Venter

taste Fruity

wine of Darling

body Light

### tasting notes

Subtle tropical fruit dominated by ripe yellow peaches and white pear on the nose. Elegant and well balanced structure with loads of tropical fruit on the pallet and a fresh and crisp acidity followed by a lingering aftertaste. A wine that will complement fresh seafood and light spicy chicken salads.

### blend information

100% Chenin Blanc

### food suggestions

Will compliment seafood, light dishes and salads.

### in the vineyard

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 14-15°C. Grapes and juice handled reductively to prevent oxidation.

Maturation: Left on lees for 3 months to add complexity