



Darling Cellars Chenin Blanc/Sauvignon Blanc 2019

main variety Chenin Blanc

vintage 2018

analysis alc: 12.23 | ph: 3.37 | rs: 3.58 | ta: 5.85

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Maggie Venter

taste Fruity

wine of Darling

body Light

tasting notes

A fruit forward wine with intriguing notes of melon, fruit salad, peaches, white pear and guava on your nose that follow through on your mid palate. Well structured mid palate with a fresh citrus lingering aftertaste covered by pineapple and lemony undertones. Enjoy with light fruit salad or sushi!

blend information

Chenin Blanc, Sauvignon Blanc

food suggestions

Enjoy with light fruit salad or sushi!

in the vineyard

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: 2-4 t/ha

Balling at Harvest: 22°B

in the cellar

Crush and destalk, 12 days fermentation at 14°C