



Darling Cellars Lime Kilns 2023

main variety Chenin Blanc

vintage 2023

analysis alc: 13.4 | ph: 3.38 | rs: 2.1 | ta: 6.1 | tsO2: 30 | fsO2: 140

type White

producer Darling Cellars

style Dry

winemaker André Scriven & Bertum Titus

taste Fruity

wine of Darling

body Full

tasting notes

This is an example of what a Darling Chenin Blanc can produce. A wine with multiple layers of fresh green apple, guava, quince and yellow ripe peaches. Lees and skin contact add a rich creaminess to the wine that leaves a lingering mouthfeel, wishing for more.

blend information

100% Chenin Blanc

food suggestions

Ideal pairing partners are trout, sushi or fresh line fish, roasted chicken and vegetables or a creamy chicken pasta dish.

in the vineyard

South western facing slopes on deep granite soils are the preferred sites for these vineyards. Bush vines vineyards with no irrigation.

in the cellar

Destalk and crush, 12 hours skin contact, 14 days fermentation at 13°C. Reductive winemaking. Left on lees for 6 months in stainless steel tanks to add complexity and depth.