



Darling Cellars Reserve Arum Fields Chenin Blanc 2017

main variety Chenin Blanc

vintage 2017

analysis alc: 13.18 | ph: 3.58 | rs: 2.57 | ta: 5.64

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw

taste Fruity

wine of origin Darling

body Light

tasting notes

Explosive tropical nose of ripe peaches, pears and most definitely guava. This wine is well balanced with great structure and a good mid palate with guava flavours following through on the taste and a well-rounded finish.

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