

ARUM FIELDS CHENIN BLANC, DARLING CELLARS
Vintage
2018


The recent demarcation of the Darling district has led to a focus at Darling Cellars on wines which are terroir specific, such as Arum Fields Chenin Blanc.

TASTING NOTE

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 palate and a fresh, crisp acidity followed by a lingering aftertaste.

VINIFICATION DETAILS

All grapes were hand harvested before being crushed and destalked, followed by 14 days' fermentation at 14-15°C. The grapes and juice were handled reductively to prevent oxidation. Although there was no oak contact, the wine was left on its lees for 3 months to add complexity.

AWARDS

Veritas 2018: Gold

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	3.2
pH	Acidity
3.56	5.4

ATTRIBUTES

Origin

South Africa


Variety

Chenin Blanc


Malolactic Fermentation

No


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Pieter-Niel Rossouw,
Maggie Venter


Fining Agent

Closure

Screw top


Region

Darling


Vegan

Yes