

## LIME KILNS, DARLING CELLARS

**Vintage**
**2018**


Lime Kilns were a familiar sight on the West Coast in years past, used to burn mussel shells for lime which was then used in agriculture.

### TASTING NOTE

Composed of Chenin Blanc 81%, Viognier 16%, Chardonnay 3%, this wine shows a lot of tropical notes from peaches, apricot and citrus fruit like orange peel. This is a seriously complexed wine that has a great mid palate with good length and ageing potential. This is a definite food wine.

### VINIFICATION DETAILS

The grapes are crushed and destalked, then barrel fermented in 300 and 500 litre French oak barrels. Racked to barrels and left for 9 months on the lees.

### TECHNICAL ANALYSIS

**Alcohol**

13.7

**Residual sugar**

3.1

**pH**

3.32

**Acidity**

6.2

### ATTRIBUTES


**Origin**

South Africa


**Variety**

White Blend


**Malolactic Fermentation**

Partial


**Bottle Size**

75cl


**Vegetarian**

Yes


**Winemaker**

P N Rossouw, M  
Immelman

**Fining Agent**

**Closure**

Screw top


**Region**

Darling


**Vegan**

Yes