

## ARUM FIELDS CHENIN BLANC, DARLING CELLARS

Vintage

2024



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, quince, guava and white pear on the nose. Elegant and well-balanced structure with loads of tropical fruit on the pallet and a fresh and 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.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.4	3.5
pH	Acidity
3.25	6.6

### ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

 André Scriven &  
Bertrum Titus


Fining Agent

Vegan suitable



Closure

Screw top



Region

Darling



Vegan

Yes