

Vintage

2024



The recent demarcation of the Darling district led to a focus at Darling Cellars on wines with terroir specific, such as Arum Fields Chenin

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	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Chenin Blanc	No	75cl	Yes
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
André Scriven & Bertrum Titus	Vegan suitable	Screw top	Darling	Yes