

ARUM FIELDS CHENIN BLANC, DARLING CELLARS

Vintage

2020



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 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 Awards: Silver

GREEN CREDENTIALS

Accredited Integrated Production of Wine (IPW) estate.

TECHNICAL ANALYSIS

Alcohol Residual sugar

12.8 3.2

pH Acidity

3.50 5.9

ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc


Malolactic
Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Pieter-Niel
Rossouw & Reon
Richter


Fined Using



Closure

Screw top



Region

Darling



Vegan

Yes