

**ARUM FIELDS CHENIN BLANC, DARLING CELLARS**
**Vintage**
**2019**


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: Silver

**GREEN CREDENTIALS**

Accredited Integrated Production of Wine (IPW) estate.

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
13.5	2.8
pH	Acidity
3.63	5.8

**ATTRIBUTES**

**Origin**

South Africa


**Variety**

Chenin Blanc


**Malolactic  
Fermentation**

No


**Bottle Size**

75cl


**Vegetarian**

Yes


**Winemaker**

P-N. Rossouw, M.  
Immelman


**Fined Using**

**Closure**

Screw top


**Region**

Darling


**Vegan**

Yes