

## 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

### 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


**Fining Agent**

**Closure**

Screw top


**Region**

Darling


**Vegan**

Yes