

**RESERVE BUSH VINE 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 Reserve Bush Vine (previously 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