

ARUM FIELDS CHENIN BLANC, DARLING CELLARS

Vintage

2018

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	3.2
pH	Acidity
3.56	5.4

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 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 2018: Gold

GREEN CREDENTIALS

Accredited Integrated Production of Wine (IPW) estate.

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Chenin Blanc	No	75cl	Yes
 Winemaker	 Fined Using	 Closure	 Region	 Vegan
Pieter-Niel Rossouw, Maggie Venter		Screw top	Darling	Yes