

**RESERVE BUSH VINE 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 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: Silver

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	 Fining Agent	 Closure Screw top	 Region Darling	 Vegan Yes