

OLD BUSH VINE CHENIN BLANC, DARLING CELLARS

Vintage
2021


Darling Cellars' Old Bush Vine range comes from specific old bush vines which are selected for their typicity in reflecting their soils and location.

TASTING NOTE

This wine displays a medium light straw hue in the glass with a green tinge and is made in a ripe tropical style with a split personality being elegant on the one hand but serious and bold on the other. Tropical flavours of ripe yellow peaches, white pear, a touch of vanilla blossoms, toast, butterscotch, orange skin and pineapple meet you on the nose. This wine shows many layers as the Chenin Blanc opens up. Good structure and ripe fruit are well complimented by the wood and can definitely mature for another 10 years.

VINIFICATION DETAILS

The grapes are destalked and crushed into small static separators. Skin contact is maintained for 12 hours and only free run juice is used. There follows 21 days fermentation at 15°C before maturation in barrel: 100% French Oak (1st fill, 2nd and 3rd) for 10 months. Only the best barrels were selected for the blend.

TECHNICAL ANALYSIS

Alcohol

13.1

Residual sugar

2.4

pH

3.40

Acidity

5.4

AWARDS

Tim Atkin MW: 91 pts

Platter: 93 pts

IWSC: Silver

ATTRIBUTES


Origin

South Africa


Variety

Chenin Blanc


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Pieter-Niel Rossouw,
Reon Richter

Fining Agent

Closure

Screw top


Region

Darling


Vegan

Yes