

OLD BUSH VINE CHENIN BLANC, DARLING CELLARS

Vintage

2020



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

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

14.1

Residual sugar

2.7

pH

3.43

Acidity

5.0

ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Pieter-Niel Rossouw,
Reon Richter


Fining Agent



Closure

Screw top



Region

Darling



Vegan

Yes