

OLD BUSH VINE CHENIN BLANC, DARLING CELLARS

Vintage

2018



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

Displays a medium light straw hue in the glass. This is made in a ripe style; elegant, serious and bold. Tropical flavours of ripe yellow peaches, white pear, a touch of vanilla blossoms, toast, butterscotch, orange skin and pineapple.

VINIFICATION DETAILS

After careful monitoring for optimal picking times, adopting a combination of sampling and tasting to optimise the richer tropical (thiol) notes, the grapes were harvested, crushed and destalked into small static separators. Only free run juice was used, following 24 hours' skin contact. Fermentation lasted 21 days at 15°C. Barrel maturation took place in 100% French oak (1st, 2nd and 3rd fill) for 10 months. Only the best 5 barrels were selected for the blend.

TECHNICAL ANALYSIS

Alcohol

Residual sugar

13.5

2.3

pH

Acidity

3.34

6.1

ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

P-N. Rossouw &
Maggie Immelman


Fining Agent



Closure

Screw top



Region

Darling



Vegan

Yes