

# OLD BUSH VINE CHENIN BLANC, DARLING CELLARS

**Vintage**
**2017**


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

A beautiful, medium light straw hue in the glass, balanced with a mineral freshness. This wine shows many different layers and immense complexity, with great length and undertones of orange peel and yellow peaches. Wood and fruit acid is well integrated and pronounces the fruit while retaining structure.

## 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**

14.0

**Residual sugar**

2.3

**pH**

3.70

**Acidity**

5.6

## ATTRIBUTES


**Origin**

South Africa


**Variety**

Chenin Blanc


**Malolactic Fermentation**

Yes


**Bottle Size**

75cl


**Vegetarian**

Yes


**Winemaker**

Pieter-Niel Rossouw &  
Maggie Venter

**Fining Agent**

**Closure**

Cork


**Region**

Darling


**Vegan**

Yes