

LIME KILNS, DARLING CELLARS

Vintage
2019


Lime Kilns were a familiar sight on the West Coast in years past, used to burn mussel shells for lime which was then used in agriculture.

TASTING NOTE

Chenin Blanc 79%, Viognier 10.5%, Chardonnay 10.5%. This wine shows a lot of tropical notes of peaches apricot, honeycomb and orange peel. A seriously complexed wine that has a great mid palate with good length and ageing potential.

VINIFICATION DETAILS

The grapes were crushed and destalked, then 12 hours of skin contact. The cultivars are barrel fermented separately in 500 litre French oak barrels. Then racked to barrels and left for 9 months on fine lees, followed by ageing for 2-3 months on fermentation lees to add complexity.

AWARDS

Platter: 91 pts

TECHNICAL ANALYSIS

Alcohol

14.1

Residual sugar

2.2

pH

3.32

Acidity

6.0

ATTRIBUTES


Origin

South Africa


Variety

White Blend


Malolactic Fermentation

Partial


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Pieter-Niel Rossouw,
Maggie Immelman

Fining Agent

Closure

Screw top


Region

Darling


Vegan

Yes