

LIME KILNS, DARLING CELLARS

Vintage
2018


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

Composed of Chenin Blanc 81%, Viognier 16%, Chardonnay 3%, this wine shows a lot of tropical notes from peaches, apricot and citrus fruit like orange peel. This is a seriously complexed wine that has a great mid palate with good length and ageing potential. This is a definite food wine.

VINIFICATION DETAILS

The grapes are crushed and destalked, then barrel fermented in 300 and 500 litre French oak barrels. Racked to barrels and left for 9 months on the lees.

TECHNICAL ANALYSIS

Alcohol

13.7

Residual sugar

3.1

pH

3.32

Acidity

6.2

ATTRIBUTES


Origin

South Africa


Variety

White Blend


Malolactic Fermentation

Partial


Bottle Size

75cl


Vegetarian

Yes


Winemaker

P N Rossouw, M
Immelman

Fining Agent

Closure

Screw top


Region

Darling


Vegan

Yes