

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 Residual sugar

13.7 3.1

pH Acidity

3.32 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