

## LIME KILNS, DARLING CELLARS

Vintage

2017



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**

Part of Darling Cellar's Heritage Collection, with notes of peach, apricot and citrus fruits, this is a complex wine with good length and ageing potential. A blend of 81% Chenin Blanc, 16% Viognier and 3% Chardonnay.

**VINIFICATION DETAILS**

Grapes were crushed and destalked prior to barrel fermentation in 300 and 500 litre French oak barrels. The wine was racked to barrel and left for 9 months on the lees.

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
13.8	2.4
pH	Acidity
3.59	6.0

**ATTRIBUTES**


Origin

South Africa



Variety

White Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

 P.-N. Rossouw, Maggie  
Immelman


Fining Agent



Closure

Cork



Region

Darling



Vegan

Yes