

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

13.8

Residual sugar

2.4

pH

3.59

Acidity

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