

# GUSTUS - Tasting Note

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## Gustus Chenin Blanc

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### THE STORY BEHIND THE LABEL

Translated from Latin 'gustus' means 'taste' and this is what this wine is all about. Darling Cellars Gustus comes from specific vineyards which are selected for their uniqueness in prominent terroir flavours. These vineyards are planted in the best terroir for the specific varietal. Vineyards are carefully monitored by the winemaker who ultimately decides when the grapes will be harvested. The hand selection of grapes is focused on optimum ripeness at the crusher to deliver flavour in you glass. The best judge of TASTE is yourself!

### IN THE VINEYARD

South western facing slopes on deep granite soils are the preferred sites for these vineyards. Bush vines, no irrigation

### WINEMAKING

Destalk and crush, 12 hours skin contact, 14 days fermentation at 13°C. Reductive winemaking. Left on lees for 6 months in Stainless Steel tanks to add complexity and depth.

### WINEMAKER'S COMMENT

This is an example of what a Darling Chenin Blanc can produce. Wine with multiple layers of fresh green apple, guava, quince and yellow ripe peaches. Lees and skin contact add a creaminess to the wine that leaves a lingering mouthfeel, wishing for more

### FOOD RECOMMENDATION

Ideal pairing partners are trout, sushi or fresh line fish, roasted chicken and vegetables or a creamy chicken pasta dish.



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type	White	Vintage	2020
style	Dry	wine of origin	Darling
taste	Fruity	winemaker	Pieter-Niel Rossouw, Maggie Immelman
body	Full	cultivars	Chenin Blanc 100%

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analysis | alc: 13,63% | ph: 3.60 | rs: 2.34 g/l | ta: 5.84 g/l

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