
Arum Fields Chenin Blanc

THE STORY BEHIND THE LABEL

Darling Cellars Reserve is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines. The Arum Fields refer to the Arum lilies that bloom wildly in the fields in August.

IN THE VINEYARD

The grapes were harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines on a combination of laterite soils 15 km from the Atlantic Ocean. These grapes ripen as nature intended without human intervention, we do monitor vineyards for optimal picking times, adopting a combination of sampling and tasting to optimize the richer tropical (thiol) notes.

WINEMAKING

Crush and destalk, 14 days fermentation at 14-15°C. Grapes and juice handled reductively to prevent oxidation. Maturation: Left on lees for 3 months to add complexity

WINEMAKER'S COMMENTS

Subtle tropical fruit dominated by ripe yellow peaches, quince, guava and white pear on the nose. Elegant and well-balanced structure with loads of tropical fruit on the palate and a fresh and crisp acidity followed by a lingering aftertaste.

FOOD RECOMMENDATION

A wine that will compliment fresh seafood and light spicy chicken salads.



type	White	vintage	2020
style	Dry	wine of origin	Darling
taste	Fruity	winemaker	Pieter-Niel Rossouw, Reon Richter
body	Light	cultivars	Chenin Blanc 100%

analysis | alc: 12.81% | ph: 3.50 | rs: 3.19g/l | ta: 5.85g/l | so²: 40 – 150 mg/l
