

Darling Cellars Limited Release Lime Kilns 2016

A ripe style wine with tropical notes of ripe peaches, pineapple, apricot and citrus fruit like orange peel. This is a serious complexed wine that has a great mid palate with good length.

variety : Chenin Blanc | 48%Chenin Blanc, 32%Chardonnay, 20%Viognier

winery : Darling Cellars

winemaker : Pieter Niel Rossouw & Maggie Venter

wine of origin : Darling

analysis : alc : 13.24 % vol rs : 2.3 g/l pH : 3.25 ta : 6.9 g/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle **size :** 0 **closure :** Cork

ageing : Ideal for the dinner table and has the potential to mature for 6-10 years.

We have created some stand alone premium wines to showcase the diversity of Darling Cellars and the Darling region. All so unique, we couldn't find a place for them in our 3 core ranges. Definitely wines to come look for.

in the vineyard :

This unique wine gets its name from the two lime kilns on the way to Yzerfontein that were built in the 1940's by a builder from the Milnerton area based on the drawings of the original kilns used by Van Riebeeck's men. They were declared national monuments in 1980. One is on the left hand side of the road and the other a little further down on the right.

Terroir : A combination of vineyards growing on laterite soils about 15km from the Atlantic Ocean.

Vineyard type : Bush Vine, no irrigation

Yield : 4 t/ha

Balling at Harvest : 22-23°B

about the harvest : Yield: 4 t/ha

Balling at Harvest : 22° - 23° B

in the cellar : Vinification: Crush and destalk, barrel fermented in 300l French oak barrels.

Maturation : Racked to barrels and left for 9 months on the lees.



Darling Cellars

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