

Darling Cellars "Quercus Gold" Chardonnay 2005

A fruit driven wine with no oak influences. Fresh aroma of citrus and flowery flavours followed by a soft, well balanced mouth feel.

variety : Chardonnay | 100% Chardonnay

winery : Darling Cellars

winemaker : Abe Beukes

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 2.4 g/l pH : 3.54 ta : 5.36 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

ageing : Can be enjoyed in the next 2 years.

in the vineyard : The recent demarcation of the Darling district has led to a focus at Darling Cellars on wines which are terroir and varietal specific. The cool and temperate West Coast climate lends itself to a different micro- and mesoclimate which, along with the different types of soil, lead to unique grapes, which we guide into even more unique wines. Having 99% of all vineyards dry land and almost the same percentage as bush vine, this is as close to what nature intended for grapes to be as one can get.

DC is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines.

Terroir: Deep, decomposed granite soils on the slopes of the Darling Hills, with a cooling effect in the warm afternoons from the Atlantic Ocean in close proximity.

Vineyard type: Bush Vine, dry land

Yield: 6 t/ha

about the harvest: Baling at Harvest: 21-22Â°B

in the cellar : Vinification: Crush and destalk, 15 days fermentation at 16Â°C

Maturation: Kept on light lees for 3 months for fuller mouth feel and complexity



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