

Darling Cellars Reserve Quercus Gold Chardonnay 2018

An array of white pears, pineapple and lemon are the flavours on the nose that will follow through on the palate. A fruitful wine with a good mid palate, that ends off with a zesty lemon finish.

This makes this wine the perfect companion with a gourmet chicken salad or Indian curry dish.

variety : Chardonnay | 100% Chardonnay

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw and Maggie Venter

wine of origin : Darling

analysis : alc : 13.01 % vol rs : 2.27 g/l pH : 3.4 ta : 5.56 g/l so2 : 150 mg/l fso2 : 45 mg/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Screwcap

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 bush vine, this is as close as nature intended for grapes to be as one can get.

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

in the vineyard :

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.

about the harvest:

Yield: 9 ton/ha

Balling at Harvest: 23° B

in the cellar :

Vinification: Crush and destalk, 15 days fermentation

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



Darling Cellars

Darling

022 492 2276

www.darlingcellars.co.za

