

Darling Reserve Bush Vines Chardonnay 2025

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 wine is the perfect companion with a gourmet chicken salad or Indian curry dish. Will also pair well with fish and seafood.

variety : Chardonnay | 100% Chardonnay

winery : Darling Cellars

winemaker : Anthony Meduna, André Scriven

wine of origin : Darling

analysis : alc : 13.86 % vol rs : 3.30 g/l pH : 3.57 ta : 5.83 g/l so2 : 150 mg/l
fso2 : 45 mg/l

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

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

Darling Cellars Reserve is a wine range of straight varietals where the focus is on fruit-driven, varietal true, value-for-money wines. The grapes were harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines.

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.

about the harvest: The grapes were harvested from dryland farmed vineyards in Darling.

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



Darling Cellars

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