

Darling Cellars "Quercus Gold" Chardonnay 2005

main variety Chardonnay

vintage 2005

analysis alc: 13.0 | ph: 3.54 | rs: 2.4 | ta: 5.36

type White

producer Darling Cellars

style Dry

winemaker Abe Beukes

wine of Coastal

tasting notes

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

ageing potential

Can be enjoyed in the next 2 years.

blend information

100% Chardonnay

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

Balling at Harvest: 21-22°B

in the cellar

Vinification: Crush and destalk, 15 days fermentation at 16°C Maturation: Kept on light lees for 3 months for fuller mouth feel and complexity

