

Darling Cellars Unwooded Chardonnay 2006

main variety Chardonnay

vintage 2006

analysis alc: 11.93 | ph: 3.5 | rs: 2.2 | ta: 6.31

type White

producer Darling Cellars

winemaker Abé Beukes & Albé Truter

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.

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. 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

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

