Darling Cellars "Quercus Gold" Chardonnay		
main variety Chardonnay		vintage 2010
analysis alc: 13.48 ph: 3.33 rs: 1.5 ta: 6.43		
type White	producer	Darling Cellars
style Dry	winemaker	Abe Beukes & Welma Myburgh
taste Fruity	wine of	Darling
body Full		

tasting notes

Citrus, butter and some smokyness are the flavours you"II find on this lightely wooded Chardonnay. A clean, soft mouth feel with pear on the palate and a well balanced aftertaste, makes this the perfect wine with food.

blend information

100% Chardonnay

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

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.

about the harvest

Yield: 6 ton/ha

Balling at Harvest: 21° - 22° B