



Darling Cellars Reserve Quercus Gold Chardonnay 2017

main variety Chardonnay

vintage 2017

analysis alc: 14.9 | ph: 3.4 | rs: 3.08 | ta: 6.57

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw and Maggie Venter

taste Fruity

wine of Darling

body Light

tasting notes

An array of white pears, pineapple, lemon and red apple 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.

blend information

100% Chardonnay

food suggestions

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

in the vineyard

Origin: Darling

Cultivar(s): 100% Chardonnay

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

about the harvest

Yield: 9 ton/ha

Balling at Harvest: 23° B

in the cellar

Vinification: Crush and destalk, 15 days fermentation and further maturation with French oak staves.

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