

## Darling Cellars Reserve Quercus Gold Chardonnay 2018

main variety Chardonnay

vintage 2018

analysis alc: 13.01 | ph: 3.4 | rs: 2.27 | ta: 5.56 | ts02: 150 | fs02: 45

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 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.

### 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

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.

### about the harvest

Yield: 9 ton/ha

Balling at Harvest: 23° B

### in the cellar

Vinification: Crush and destalk, 15 days fermentation

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

