

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.

