



Darling Cellars Reserve Quercus Gold Chardonnay 2016

main variety Chardonnay

vintage 2016

analysis alc: 13.4 | ph: 3.30 | rs: 2.37 | ta: 6.12

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw and Maggie Venter

taste Fruity

wine of Darling

body Light

tasting notes

White pears and pineapple are the flavours you'll find on this lightly wooded Chardonnay. A clean, complex mouth feel and the aroma of pear on the palate with a well-balanced aftertaste, makes this the perfect wine with food.

blend information

100% Chardonnay

food suggestions

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

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.

Darling Cellars Reserve is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines.

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: 3 ton/ha

Balling at Harvest: 21° - 22° 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.