



## 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.