

Darling Cellars "Quercus Gold" Chardonnay

main variety Chardonnay

vintage 2010

analysis alc: 13.48 | ph: 3.33 | rs: 1.5 | ta: 6.43

type White

producer Darling Cellars

style Dry

winemaker Abe Beukes & Welma Myburgh

taste Fruity

wine of Darling

body Full

tasting notes

Citrus, butter and some smokyness are the flavours you'll find on this lightly wooded Chardonnay. A clean, soft mouth feel with pear on the palate and a well balanced aftertaste, makes this the perfect wine with food.

blend information

100% Chardonnay

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

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.

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

about the harvest

Yield: 6 ton/ha

Balling at Harvest: 21° - 22° B