



## Darling Cellars Reserve Bushvine Chardonnay 2025

main variety Chardonnay

vintage 2025

analysis alc: 13.86 | ph: 3.57 | rs: 3.30 | ta: 5.83 | ts02: 150 | fs02: 45

type White

producer Darling Cellars

style Dry

winemaker Anthony Meduna, André Scriven

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 wine is the perfect companion with a gourmet chicken salad or Indian curry dish. Will also pair well with fish and seafood.

### in the vineyard

The grapes were harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines on a combination of laterite soils 15 km from the Atlantic Ocean. These grapes ripen as nature intended without human intervention, we do monitor vineyards for optimal picking times, adopting a combination of sampling and tasting to optimize the richer tropical (thiol) notes.

### about the harvest

The grapes were harvested from dryland farmed vineyards in Darling.

### in the cellar

Crush and destalk, 14 days fermentation at 14-15°C. Grapes and juice are handled reductively to prevent oxidation. Maturation: Left on lees for 3 months to add complexity.