



Darling Reserve Bush Vines 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.