

Delaire Chardonnay Barrel Fermented 2004

4 stars John Platter

An exceptional Chardonnay from high altitude mountain vineyards. Complexity enhanced by sensitive Oaking (9 months barrel matured). Uninhibited pear and peach fruit on the nose with characteristic Butterscotch and vanilla on the palate.

Fish & Poultry dishes, light pasta's.

variety : Chardonnay | 100% Chardonnay

winery : Delaire Graff Estate

winemaker : Gunter Schultz

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 6.0 g/l pH : 3.27 ta : 6.6 g/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

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ageing : 2 years

in the vineyard : Situation: Faces North - East

Altitude: 270 m

Distance from Sea: 50 km

Soil Type: Hutton

Rootstock: Richter 99

Age of vines: 18 years

Trellising: 5 Wire Perold System

Pruning: 2 bud spurs

about the harvest: Harvesting Date: Beginning March

in the cellar : 100% fermented and matured in 225 L French oak barrels. 9 Months in 20% New, 30% second, 30% third, 20% unwooded.

