

Delheim Chardonnay Sur Lie 2003

Creamy fruits with tropical, concentrated butterscotch and nutty flavours. Good depth and a lively finish with a lingering aftertaste. Elegant, yet firmly structured. Further bottle maturation for 2-3 years after vintage will enhance this wine to a biscuit-rich, full-bodied Chardonnay.

Enjoy with dishes such as roast duck, seafood and poultry.

variety : Chardonnay | 100% Chardonnay

winery : Delheim Wine Estate

winemaker : The Delheim team

wine of origin : Coastal

analysis : alc : 14 % vol rs : 2.75 g/l pH : 3.45 ta : 5.4 g/l

type : White style : Dry body : Full taste : Fruity wooded

pack : Bottle

in the vineyard : 19-year old Chardonnay vines (Clone CY 270) on the south Western slopes of the Simonsberg mountain at 420 meters above sea level. Average production 6.5 tons per ha.

about the harvest: Grapes are harvested by hand at 23.5 °Balling, pH: 3.40, TA: 6.30

in the cellar : Destalking and crushing followed by mash cooling. Overnight settling with enzymes. Inoculated with selected yeast strains. Cold fermented in steel tanks to 16 °Balling and then transferred to 225l French Oak barrels (40% new) to complete fermentation as well as malolactic fermentation. Careful maturation for 9 months on primary lees in the barrels. Batonage once a week during malolactic fermentation and after that every second week (in total 4 months).



Delheim Wine Estate

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