

Delheim Chardonnay 2004

Fresh and fruity with layers of ripe peach, melon and grapefruit. Citrus follows on the palate with good depth and a lively finish.

variety : Chardonnay | 100% Chardonnay

winery : Delheim Wine Estate

winemaker : The Delheim Team

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.82 g/l pH : 3.57 ta : 6.06 g/l

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

pack : Bottle

in the vineyard : Age of vines: 17 years

Clone: CY270

in the cellar : Destalking and crushing followed by mash cooling. The juice was settled overnight with enzymes. Cold fermentation with selected yeast strains. 19% finished fermentation in 225 liter French oak barrels. The wood component of the blend matured for 6 months on secondary lees in the barriques.



Delheim Wine Estate

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