

Delheim Chardonnay Sur Lie 2004

Richly concentrated with a medley of citrus tones. A well-balanced wine, elegant, yet firmly structured.

variety : Chardonnay | 100% Chardonnay

winery : Delheim Wine Estate

winemaker : The Delheim Team

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.96 g/l pH : 3.49 ta : 5.6 g/l

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

pack : Bottle

in the vineyard : 20-year old Chardonnay vines (Clone CY 270) on the south Western slopes of the Simonsberg mountain at 420 meters above sea level.

about the harvest: Grapes are harvested by hand at 23.5 °B.

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 °B and then transferred to 225l French Oak barrels (40% new) to complete fermentation as well as malolactic fermentation. Careful maturation for 10 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

Stellenbosch

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