

## Delaire Chardonnay 2005 (Unwooded)

Green apple, citrus and pear fruit with a rich complexed, creamy palate. The finish is dry with a firm acid follow through that lifts the flavour. Intense, fresh lingering aftertaste.

Ideal Partner Dishes: Fish and Poultry dishes

**variety** : Chardonnay | 100% Chardonnay

**winery** : Delaire Graff Estate

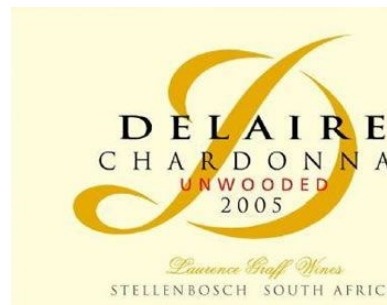
**winemaker** : Gunter Schultz

**wine of origin** : Coastal

**analysis** : alc : 13.5 % vol   rs : 1.28 g/l   pH : 3.53   ta : 6.72 g/l

**type** : White

**pack** : Bottle   **closure** : Cork



**ageing** : 2 - 3 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: 7-19 years

Trellising: 5 Wire Perold System

Pruning: 2 bud spurs

**about the harvest**: The grapes were harvested the end of February.

**in the cellar** : Fermentation temperature: 13°C.

Oak Used: None

Bottled: 16/05/2005