

## Delaire Chardonnay 2004 (Lightly wooded)

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

Seafood dishes & Poultry dishes, light pasta's.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Delaire Graff Estate

**winemaker :** Gunter Schultz

**wine of origin :**

**analysis :** alc : 13.0 % vol    rs : 2.0 g/l    pH : 3.27    ta : 6.2 g/l

**type :** White    **wooded**

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



**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 French oak barrels.

Oak used: French, 50% 3rd and 50% 4th fill for 9 month period.