

Delheim Chardonnay Sur Lie 2005

Veritas 2006 - Bronze

2006 Old Mutual Trophy Wine Show - Silver

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 : 13.0 % vol rs : 2.72 g/l pH : 3.58 ta : 5.8 g/l

type : White

pack : Bottle

Veritas 2006 - Bronze

2006 Old Mutual Trophy Wine Show - Silver (80/100)

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: The grapes were harvested by hand.

Analysis at harvest:

Sugar: 22.5°B.

pH: 3.40

Total Acidity: 7.5 g/l

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 (37% new) to complete fermentation as well as malolactic fermentation. Careful maturation for 10 months on primary lees in the barrels. Batonage once a week from malolactic fermentation (for duration of 8 months in total).



Delheim Wine Estate

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