

Delheim Chardonnay 2005

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

Enjoy with dishes such as roast duck, seafood and poultry.

variety : Chardonnay | 100% Chardonnay

winery : Delheim Wine Estate

winemaker : The Delheim team

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 1.88 g/l pH : 3.57 ta : 6.62 g/l

type : White **wooded**

pack : Bottle

in the vineyard : 8 year old vines grown on the South facing slopes of the Simonsberg Mountain.

about the harvest: Analysis at harvest:

Sugar: 22.5° Balling

pH: 3.4

Total Acidity: 7.4 g/l

in the cellar : Destalking and crushing followed by mash cooling. The juice was settled overnight with enzymes. Cold fermentation with selected yeast strains. 13% finished fermentation in 225 liter French oak barrels. The wood component of the blend matured for 6 months on primary lees in the barriques.



Delheim Wine Estate

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