

## 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

Stellenbosch

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[www.delheim.com](http://www.delheim.com)