

Delaire Chardonnay 2005

An exceptional Chardonnay from high altitude mountain vineyards. Complexity enhanced by sensitive Oaking (9 months barrel matured). Uninhibited pear and peach fruit on the nose with characteristic butterscotch and vanilla on the palate.

Fish, poultry and pasta dishes.

variety : Chardonnay | 100% Chardonnay

winery : Delaire Graff Estate

winemaker : Gunter Schultz

wine of origin :

analysis : alc : 13.5 % vol rs : 1.14 g/l pH : 3.32 ta : 7.1 g/l

type : White **wooded**

pack : Bottle **closure :** Cork



ageing : Recommended Bottled Maturation: 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: 15 years

Trellising: 5 Wire Perold System

Pruning: 2 bud spurs

about the harvest: Harvesting Date: Beginning March

in the cellar : Fermented and matured 100% in French oak barrels.

Oak used: 9 Months in 20% new, 30% second, 30% third, 20% unwooded