

Delaire Chardonnay 2006 (Unwooded)

Green apple, citrus and pear fruit with a rich complexed, creamy palate. The finish is dry with a firm acid follow through that lifts the flavour. Intense, fresh lingering aftertaste.

Fish and Poultry dishes

variety : Chardonnay | 100% Chardonnay

winery : Delaire Graff Estate

winemaker : Gunter Schultz

wine of origin : Coastal

analysis : **alc** : 13.5 % vol **rs** : 1.28 g/l **pH** : 3.53 **ta** : 6.72 g/l

type : White

pack : Bottle **closure** : Cork



ageing : 2 - 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: 7-19 years

Trellising: 5 Wire Perold System

Pruning: 2 bud spurs

about the harvest: The grapes were harvested the end of February.

in the cellar : Fermentation temperature: 13°C.

Oak Used: None

Bottled: 06/06/2006