

## Delaire Chardonnay 2006

Lots of citrus flavours with hints of lemon butter and vanilla.

Summer seafood dishes and pastas

**variety** : Chardonnay | 100% Chardonnay

**winery** : Delaire Graff Estate

**winemaker** : Chris Kelly

**wine of origin** :

**analysis** : **alc** : 13 % vol **rs** : 2.25 g/l **pH** : 3.40 **ta** : 6.6 g/l

**type** : White **wooded**

**pack** : Bottle **closure** : Cork

**ageing** : Recommended Bottled Maturation: 2 - 3 years

**in the vineyard** : Situation: faces North

Altitude: 400 m

Distance from Sea: 50 km

Soil Type: Hutton, Clovelly (decomposed Granite)

Rootstock: Richter 101

Age of vines: 10 years

Trellising: Vertical shoot positioning

Pruning: 2 bud spurs

**about the harvest**: Harvesting Date: Mid February to early March

Low yielding Chardonnay picked over 3 different ripeness levels. Picked purely on flavour.

**in the cellar** : Barrel fermentation lasts 2 weeks, Matured in barrel for 9 months.

Oak used: 100% French Oak; 30% First Fill, 30% 2nd Fill, 30% 3rd Fill and 10% unwooded.

