

## Delaire Chardonnay 2007

Wild honey and marzipan aromas with a rich cashew nut and melon palate.

Serve with free range chicken, rich terrines or nougat.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Delaire Graff Estate

**winemaker :** Chris Kelly

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol   rs : 1.7 g/l   pH : 3.49   ta : 6.9 g/l

**type :** White   **style :** Dry   **body :** Full   **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.

