

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 Estatewinemaker: Chris Kellywine 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

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.



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