

Delheim Chardonnay Sur Lie 2007

Pale lemon yellow. Magnificent nose simply packed with lime, lees, toast, white peach and tangerine. Just a hint of sweet, spicy oak in the background. Super concentrated mouth with all the fruit in full array and joined by some dairy notes including butterscotch and then some zesty lemon. Fresh in every respect and packed with potential to develop with great majesty over four to six years after vintage. Great elegance and balance, yet very drinkable now.

variety : Chardonnay | 100% Chardonnay

winery : Delheim Wine Estate

winemaker : Brenda van Niekerk

wine of origin : Simonsberg, Stellenbosch

analysis : alc : 13.5 % vol rs : 1.9 g/l pH : 3.35

type : White style : Dry wooded

pack : Bottle closure : Cork

TROPHY WINNER – INTERNATIONAL WINE & SPIRIT COMPETITION 2008

about the harvest: The vines were planted on Clovelly soil in 1989 on the South Western slopes of the Simonsberg mountain at 420 meters above sea level. Clone: Davis 3 and Davis 5 on Richter 110. The yield of the 3,1 hectares vineyard was only 3,2 tonnes per hectare in 2007. Chardonnay grapes rated 8 / 10 for quality in 2007.

Grapes analysis: Sugar: 23.2 °B. pH: 3.4 Total Acidity: 6.6g/l

Delheim Wine Estate

Stellenbosch

+27.218884600

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