

## Vera Cruz Chardonnay 1999

Wood-infused citrus and peach perfumes define the nose. The palate shows a fair amount of fat and roundness.

**variety :** Chardonnay | Chardonnay

**winery :** Delheim Wine Estate

**winemaker :**

**wine of origin :** Coastal

**analysis :** alc : 13.30 % vol   rs : 1.70 g/l   pH : 3.60   ta : 5.1 g/l

**in the cellar :** Production:

Destalking and crushing. Addition of SO<sub>2</sub> and Flavour Extraction Enzymes. Mash cooled to 15 Â°C and kept in the press for a 4 hr skin contact period. Settling overnight at 15 Â°C. Partial Fermentation in steel tanks at 15Â°C with yeast D 47. Racked into new French Oak barrels at 12Â°B to finish the fermentation there. Wine kept on the lees for 9 months after fermentation. Batonnage carried out every second week. Malolactic fermentation completed. Tartrate stabilization and minimum filtration.

### Delheim Wine Estate

Stellenbosch

021 888 4600

[www.delheim.com](http://www.delheim.com)