

Delheim Chardonnay 2009

This lightly oaked style combines citrus and white peach aromas with freshness. The wine is elegant, well balanced and lingers on the palate. Enjoy with dishes such as roast duck, seafood and poultry.

variety : Chardonnay | 100%

winery : Delheim Wine Estate

winemaker : Brenda van Niekerk

wine of origin :

analysis : alc : 13.5 % vol rs : 1.68 g/l pH : 3.53 ta : 5.9 g/l

type : White **style :** Dry **body :** Soft **taste :** Fruity

pack : Bottle **closure :** Screwcap

in the vineyard : 13 + 24 year old vines grown on the South facing slopes of the Simonsberg Mountain.

about the harvest: Sugar: 22 - 23 °B pH: 3.45 Total Acidity:6.4 g/l

in the cellar : Destalking and crushing followed by mash cooling. The juice was settled overnight with enzymes. Cold fermentation with selected yeast strains. 20% of the blend spent 4 months on primary lees in French oak, 80% unwooded.



Delheim Wine Estate

Stellenbosch

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