

Delheim Chardonnay Sur Lie 2008

Pale lemon yellow. A richly concentrated wine with minerality and citrus aromas. Elegant and well-balanced, with the potential to develop beautifully (3-4 years after vintage).

variety : Chardonnay | 100%

winery : Delheim Wine Estate

winemaker : Brenda van Niekerk

wine of origin :

analysis : alc : 13.5 % vol rs : 3 g/l pH : 3.26 ta : 6.8 g/l

type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

in the vineyard : 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 tones per hectare in 2008.

Grape analysis: Sugar: 23°B pH:3.45 Total Acidity: 6.3 g / l

in the cellar : Grapes harvested by hand. Destalking and crushing followed by mash-cooling. Overnight settling with enzymes. Inoculated with selected yeast strains. Cold fermented in steel tanks to 16°B and then transferred to 225l French Oak barrels (35% new) to complete fermentation as well as malolactic fermentation. Matured for 11 months on primary lees in the barrels. Batonage every 2 weeks from malolactic fermentation (for duration of 4 months in total).



Delheim Wine Estate

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