

## Delaire Chardonnay 2008

Bright green gold, it is rich in lemony citrus fruit flavours that are underpinned by layered nuances of honeycomb peaches and butterscotch. A hint of minerality adds to a long and lingering finish.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Delaire Graff Estate

**winemaker :** Chris Kelly

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol    rs : 3.5 g/l    pH : 3.49    ta : 6.29 g/l

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

**pack :** Bottle    **closure :** Cork

International Wine Challenge 2010: Silver Medal

**in the vineyard :** 2008 was a long, wet, late and challenging but also unusually cool season, favouring elegance in both reds and whites, with ripeness generally achieved at lower alcohol.

**about the harvest:** The grapes were 100% handpicked in the refreshing hours of the early morning over 3 different ripeness levels and picked purely on flavour.

**in the cellar :** Extensive sorting of the grapes formed part of the quality management process. The grapes were whole bunch pressed and barrel fermented at 15° C for 10 days. Maturation took place in 225 liter French barrels for further 10 months post fermentation, with fortnight stirring. Natural clarification due to time in the barrel, no pre-bottling filtration was needed.

