

Delaire Chardonnay 2009

Bright green gold, with beautiful expressions of citrus fruit. Smooth and elegant mouth feel and a crisp mineral finish.

variety : Chardonnay | 100% Chardonnay

winery : Delaire Graff Estate

winemaker : Morne Vrey

wine of origin : Stellenbosch

analysis : **alc** : 14 % vol **rs** : 2.46 g/l **pH** : 3.32 **ta** : 6.96 g/l

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

pack : Bottle **closure** : Cork

Michelangelo CCL International Wine Awards 2010: Silver Medal
International Wine Challenge 2010: Silver Medal

in the vineyard : 2009 was an exceptional and iconic white wine vintage. A cool start to the season ensured textbook analysis for this early ripening variety.

about the harvest: The grapes were handpicked in the fresh hours of the early morning over 2 different ripening periods and picked purely based on flavor.

in the cellar : Extensive bunch 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 10 months, post fermentation it spent a further 4 months on fermentation lees in tank. Natural clarification occurred due to time in the barrel, hence no pre-bottling filtration was needed.

