

Delaire Chardonnay 2010

Light golden wheat colour. Delicious expressions of citrus fruit with subtle layers of honey and almonds in the background. Balanced and superbly structured, the flavours are complimented by a delicate minerality, which ensures a long and lingering finish.

variety : Chardonnay | 100% Chardonnay

winery : Delaire Graff Estate

winemaker : Morne Vrey

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.8 g/l pH : 3.54 ta : 6 g/l so2 : 150 mg/l

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

pack : Bottle **closure :** Cork

about the harvest: The grapes were handpicked in the fresh hours of the early morning over 2 different ripening periods and picking criteria was based on flavour.

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 17° C for 10 days. Maturation took place in 225 liter French barrels for 10 months. Natural clarification occurred due to time in the barrel, hence no pre-bottling filtration was needed.

