

Delheim Chardonnay 2010

Succulent pear and lime balanced by zesty acidity. Medium-bodied, with plump leesy nuance and a brush of oak.

variety : Chardonnay | 100% Chardonnay

winery : Delheim Wine Estate

winemaker : Brenda van Niekerk

wine of origin : Simonsberg-Stellenbosch

analysis : **alc** : 13.5 % vol **rs** : 1.93 g/l **pH** : 3.6 **ta** : 6.43 g/l

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

pack : Bottle **closure** : Screwcap

in the vineyard : 14 and 25-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 : After the grapes were destalked, crushed and mash cooled, the juice was settled overnight with enzymes. It was then cold-fermented with the aid of selected yeast strains. 25% of the blend spent eight months on the primary lees in French oak, and 75% was left unwooded. Screw cap closure.

Bottling Date: February 2011

Release Date: FEBRUARY 2011



Delheim Wine Estate

Stellenbosch

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