

## **Delaire Graff Chardonnay 2011**

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 add s to a long and lingering finish.

variety : Chardonnay | 100% Chardonnay winery : Delaire Graff Estate winemaker : Morne Vrey wine of origin : Stellenbosch analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.42 ta : 6.6 g/l so2 : 150 mg/l type : White style : Dry body : Full taste : Fruity wooded pack : Bottle closure : Cork

**in the vineyard**: the 2011 conditions, as challenging as they were, resulted in grapes with beautiful concentrated flavours. Yields were down, but winemakers were generally very pleased with the quality of the grapes.

**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.

