

## 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 adds 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.

