

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.

