

Delheim Chardonnay Sur Lie 2012

285L Light straw in colour with a fresh green hue. Citrus, stone fruit and mineral notes show on the nose that follow through on the subtle but well structured palate.

Elegant and well-balanced, with the potential to develop beautifully in the bottle.

variety : Chardonnay | 100% Chardonnay

winery : Delheim Wine Estate

winemaker : Reg Holder

wine of origin : Stellenbosch

analysis : alc : 13.00 % vol rs : 2.87 g/l pH : 3.34 ta : 5.93 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

ageing : Drink now or keep for four to five years.

in the vineyard : Vines planted in 1989 in Clovelly soil at 420 metres above sea level on the south-western slopes of the Simonsberg mountain. Clones used were Davis 3 and Davis 5 on Richter 110. The average yield was 3.5 tons/ha.

Origin

Simonsberg ward, Stellenbosch, South Africa

about the harvest: Grapes were hand-picked.

in the cellar : After the hand-picked grapes were pressed whole bunch. The juice was left overnight for a course settling. Racked to barrel, and left to ferment wild.

The wine spent 10 months on the lees in a combination of 225L and 500L French oak barrels of which 27% were new. Battonage was only done for the first 6 weeks after fermentation. Some of the barrels went through malolactic fermentation, but it was not monitored



Delheim Wine Estate

Stellenbosch

021 888 4600

www.delheim.com