

## Delheim Chardonnay Sur Lie 2013

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 : 13.5 % vol rs : 2.35 g/l pH : 3.45 ta : 6.74 g/l

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

**pack** : Bottle **size** : 750ml **closure** : Cork

2015 John Platter Guide - 4 stars

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

**in the vineyard** : Clones used were Davis 3 and Davis 5 on Richter 110. The average yield was 4.2 tons/ha.

**about the harvest:**

Grapes were hand-picked.

**Grape Analysis:**

Sugar: 22.8-23.7°B | pH: 3.23 | Total acidity: 7.7 g/l

**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 11 months on the lees in a combination of 225L and 500L French oak barrels of which 30% 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

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