

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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