

Delheim Chardonnay Sur Lie 2015

Light straw in colour with a bright green hue. Citrus, stone fruit and tropical notes show on the nose, and these aromas follow through on the subtle, but well structured palate. Elegant and well-balanced with a mineral touch on the finish.

variety : Chardonnay | 100% Chardonnay

winery : Delheim Wine Estate

winemaker : Reg Holder

wine of origin : Stellenbosch

analysis : alc : 13.50 % vol rs : 1.30 g/l pH : 3.47 ta : 5.90 g/l

type : White **style :** Dry **body :** Medium **taste :** Mineral **organic**

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

ageing : Has the potential to develop beautifully in the bottle.
Drink now, or within 4 - 5 years from vintage.

in the vineyard : Clones used were Davis 3 and Davis 5 on Richter 110.

about the harvest: Grapes were handpicked.
Sugar: 21.8° - 23° B pH: 3.23 Total acidity: 6.9 g/l
Average Yield: 6.5 tons/ha

in the cellar : Grapes were pressed whole bunch. The juice was left overnight for a coarse 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 25% 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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