

## 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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