

## Delheim Chardonnay Sur Lie 2000

Richly concentrated wine with fresh lime fruit notes. Elegant, well balanced with subtle developed oak nuances. Bottle maturation has enhanced this wine to a biscuit-rich, full-bodied Chardonnay. Enjoy with dishes such as roast duck, seafood and poultry.

**variety :** Chardonnay | Chardonnay

**winery :** Delheim Wine Estate

**winemaker :** Conrad Vlok

**wine of origin :** Coastal

**analysis :** alc : 13.49 % vol   rs : 1.7 g/l   pH : 3.40   ta : 5.5 g/l

**type :** White

**pack :** Bottle

Gold - Michelangelo

**in the cellar :** Destalking and crushing followed by mash cooling. Gentle pressing only. Overnight settling with enzymes. Inoculated with selected yeast strains. Cold fermented in steel tanks to 16Å°B and then transferred to 225 new French Oak barrels to complete fermentation and malolactic fermentation. After 8 months, the wine was racked with lees to second fill Chardonnay barrels to mature for a further 2 months.



### Delheim Wine Estate

Stellenbosch

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[www.delheim.com](http://www.delheim.com)