

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

021 888 4600

www.delheim.com