

Delheim Chardonnay Sur Lie 2017

Light straw in colour with a bright green hue. Granny Smith apples, citrus, stone fruits with subtle nuances of oak on the nose follows 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 : Altus Treurnicht

wine of origin : Stellenbosch

analysis : alc : 12.44 % vol rs : 1.90 g/l pH : 3.37 ta : 6.10 g/l

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

pack : Bottle size : 750ml closure : Cork

ageing : Drink now, or within 4 - 5 years from vintage.

in the vineyard : Clones used were Davis 3 and Davis 5 on Richter 110. The average yield was 6.5 tons/ha. Three pickings were done on the 20th of January and the 4th of February 2016.

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 hand picked and cooled down before pressed whole bunch the following day. The juice was left overnight for a coarse settling. Racked to barrel and inoculated with selected yeast. The wine spends nine months on the lees in a combination of 228 L and 500L French oak barrels of which 30% were new. Only 20% of the barrels were allowed to complete malolactic fermentation.

Bottling date: December 2016

Released: February 2018



Delheim Wine Estate

Stellenbosch

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