

## Delheim Chardonnay Sur Lie 2019

This Chardonnay has a light vibrant gold colour. Crisp apples, citrus, stone fruit and quince 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.

Enjoy with a local yellowtail on the grill or a DijonTarragon creamy chicken dish.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Delheim Wine Estate

**winemaker :** Altus Treurnicht

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol   rs : 3.2 g/l   pH : 3.34   ta : 6 g/l

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

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

2020 Tim Atkin SA Special Report - 91 Points

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

**in the vineyard :**

Block Name: Protea

Year Planted: 2014

Size: 3.02 h/a

Soil: Oakleaf pro soil prole. Mainly decomposed granite

Elevation: 400 - 420m above sea level

**about the harvest:** Grapes were handpicked.

**in the cellar :** Fermented in French Oak barrels, a combination of 500l and 225l - 15% new wood. Wine left on its lees for nine months, before blending and bottling.



## Delheim Wine Estate

Stellenbosch

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