

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

Tim Atkin SA Report 2020 - 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