

Delheim Chardonnay Sur Lie 2021

The wine showcases a light vibrant golden colour with citrus and stone fruit on the nose and subtle oak spice. The palate is well balanced with a medium-bodied structure with the creamy notes from the oak not overpowering the elegant fruit ending on a fresh acidity note. Enjoy this wine with a local yellowtail on the grill or a Dijon-Tarragon creamy chicken dish.

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variety : Chardonnay | 100% Chardonnay

winery : Delheim Wine Estate

winemaker : Roelof Lotriet

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.26 ta : 6.5 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

2022 Tim Atkin SA Special Report - 90 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 soil profile. Mainly decomposed granite

Elevation: 400 - 420m above sea level

about the harvest: Hand-picked and whole bunch pressed. Fermented in French Oak barrels, a combination of 500l and 225l - 15% new wood.

in the cellar : Wine left on its lees for nine months, before blending and bottling.



Delheim Wine Estate

Stellenbosch

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www.delheim.com