

Delheim Chardonnay 2001

Fresh fruity style Chardonnay. Delicate citrus aromas on nose complimented by lime fruit and vanilla flavours on the palate. Elegant and a charming, well balanced wine. 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 : 13.67 % vol rs : 2.04 g/l pH : 3.55 ta : 5.33 g/l

type : White

pack : Bottle

in the vineyard : 100% Chardonnay - vineyards are situated in sandy loam soil and yield of 5.5 tonnes per hectare were achieved.

Age of vines: 15 years

Clone: CY270

about the harvest: The grapes were harvested at 23° Balling.

in the cellar : Destalking and crushing followed by mash cooling. The juice was settled overnight with enzymes. Cold fermentation with selected yeast strains. 23% of the blend finished fermentation in 225 litre French oak barrels. The wood component of the blend, spent 10 months on secondary lees in the barriques.



Delheim Wine Estate

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