

Delheim Chardonnay Sur Lie 2001

Richly concentrated wine with fresh lime fruit notes. Elegant, well balanced with subtle developed nuances. Further bottle maturation will enhance this wine to a biscuit-rich, full-bodied Chardonnay. 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 : 13.66 % vol rs : 2.43 g/l pH : 3.56 ta : 6.22 g/l

type : White

pack : Bottle

Veritas 2002 - Gold

in the vineyard : 17-year old Chardonnay vines (Clone CY 270 on R110) on the south Western slopes of the Simonsberg mountain at 420m above sea level. Average production 5.5 tons per ha.

about the harvest: Grapes are harvested by hand at 22° Balling.

in the cellar : Destalking and crushing followed by mash cooling. Gentle pressing only. Overnight settling with enzymes. Inoculated with selected yeast strains. Cold fermented in steel tanks to 16° Balling and then transferred to 225l French Oak barrels (40% new) to complete fermentation and malolactic fermentation. Wine matured for 10 months on primary lees in the barrels. Lees were stirred up every second week. After racking, wine was fined with icing glass followed by a coarse filtration before bottling.



Delheim Wine Estate

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