

Delheim Chardonnay Sur Lie 2022

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

variety : Chardonnay | 100% Chardonnay

winery : Delheim Wine Estate

winemaker : Roelof Lotriet

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.1 g/l pH : 3.37 ta : 5.74 g/l

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

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

2024 Tim Atkin - 91 Points

in the vineyard :

Block names: Protea

Size: 3.02 ha

Soil: Oakleaf profile, mainly decomposed granite

Year planted: 2014

Slope: South-facing

Height above sea level: 400–420 m

about the harvest: Hand-picked and whole bunch pressed.

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



Delheim Wine Estate

Stellenbosch

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www.delheim.com