

Delaire Chardonnay 2001

An exceptional Chardonnay from high altitude mountain vineyards. Complexity enhanced by sensitive Oaking (9 months barrel matured). Uninhibited pear and apple fruit on the nose with characteristic Butterscotch and vanilla aftertaste. A wine to confidently serve with fine food and conversation to appreciative company.

Ideal Partner Dishes: Smoked Salmon

variety : Chardonnay | Chardonnay

winery : Delaire Graff Estate

winemaker : The winemaking team

wine of origin : Coastal

analysis : alc : 13.50 % vol rs : 2.20 g/l pH : 3.48 ta : 6.40 g/l

type : White

pack : Bottle **closure** : Cork

Veritas 2002 - Bronze

ageing : 3-5 Years

in the vineyard : Situation: Faces North - East

Altitude: 270 m

Distance from Sea: 50 km

Soil Type: Hutton

Rootstock: Richter 99

Age of vines: 16 years

Trellising: Vertical shoot Position

Pruning: 2 bud spurs

about the harvest: The grapes were harvested from the end of February till Beginning March.

in the cellar : Innovative use of barrel rolling for lees contact has resulted in natural Chardonnay fruit being perfectly balanced by oak integration. Fermented and matured in oak barrel 80%, 20% Stainless Steel ferment. Barrel matured for 9 months. 20% New, 30% 2nd fill, 30% 3rd fill and 20% unwooded.

