

Delaire Chardonnay 2002 (Unwooded)

Green apple, citrus and pineapple fruit with a rich complexed palate. The finish is dry with a firm acid follow through that lifts the flavour.

Fruit Salad.

variety: Chardonnay | 100% Chardonnay

winery: Delaire Graff Estate

winemaker: .

wine of origin: Coastal

analysis: alc:13.00 % vol rs:1.40 g/l pH:3.30 ta:6.60 g/l

type:White style:Dry body:Full taste:Fruity

2-3 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 the end of February.

in the cellar : The wine was fermented at a temperature of $12\hat{A}^{\circ}C$.



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