

## Delheim Chardonnay 2002

Fresh fruity style Chardonnay. Delicate citrus aromas on nose complimented by lime fruit 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 :** The Delheim team

**wine of origin :** Coastal

**analysis :** alc : 13.0 % vol    rs : 1.76 g/l    pH : 3.49    ta : 5.97 g/l

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

**pack :** Bottle

**in the vineyard :** Age of vines: 15 years

Clone: CY270

**about the harvest:** The grapes were harvested at 23.2° Balling, pH: 3.3, Total Acidity: 8.23g/l

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

Bottling date: 30 January 2003



## Delheim Wine Estate

Stellenbosch

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[www.delheim.com](http://www.delheim.com)