

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

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