

## Delheim Chardonnay Sur Lie 2002

Richly concentrated wine with a medley of citrus tones along with overwhelming fresh lemon peel on the nose. A well-balanced wine with subtle oak nuances. Elegant, yet firmly structured. Further bottle maturation for 2-3 years after vintage will enhance this wine to a biscuit-rich, full-bodied Chardonnay. 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 : 13.6 % vol   rs : 1.8 g/l   pH : 3.39   ta : 5.8 g/l

**type :** White

**pack :** Bottle

**in the vineyard :** 18-year old Chardonnay vines (Clone CY 270) on the south Western slopes of the Simonsberg mountain at 420 meters above sea level. Average production 5.5 tons per ha.

**about the harvest:** Grapes are harvested by hand at 22.5° Balling, pH: 3.34, TA: 8.89

**in the cellar :** Destalking and crushing followed by mash cooling. Overnight settling with enzymes. Inoculated with selected yeast strains. Cold fermented in steel tanks to 16° Balling and then transferred to 225L French Oak barrels (40% new) to complete fermentation as well as malolactic fermentation. Careful maturation for 10 months on primary lees in the barrels. Batonage every second week for 4 months.

Bottling date: December 2002



### Delheim Wine Estate

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