

Delaire Chardonnay Barrel Fermented 2003

An exceptional Chardonnay from high altitude mountain vineyards. Complexity enhanced by sensitive Oaking (9 months barrel matured). Uninhibited tropical and citrus fruit on the nose with characteristic butterscotch and vanilla aftertaste.

Fish & Poultry dishes, light pasta's.

variety : Chardonnay | 100% Chardonnay

winery : Delaire Graff Estate

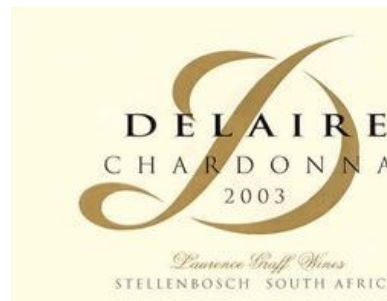
winemaker : Gunter Schultz

wine of origin : Coastal

analysis : **alc** : 13.0 % vol **rs** : 6.0 g/l **pH** : 3.27 **ta** : 6.6 g/l

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

pack : Bottle **closure** : Cork



ageing : 2 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: 18 years

Trellising: 5 Wire Perold System

Pruning: 2 bud spurs

about the harvest: The grapes were harvested the beginning of March.

in the cellar : 100% fermented and matured in French oak barrels for 9 months, 20% New, 30% second, 30% third, 20% unwooded

Bottled: 2003/12/17