

Delheim Chardonnay 1999

An elegant, full-bodied dry white, displaying an intricate blend of citrus fruits, creaminess and crisp taste typical of this classic grape. Fermentation and maturation in small French oak casks adds further subtle dimensions. The wine gains in complexity with bottle age, reaching maturity after one to two years. Serve with oysters, smoked fish, goats' milk cheese, or any demanding dish.

variety : Chardonnay |
winery : Delheim Wine Estate
winemaker : Philip Costandius
wine of origin : Coastal
analysis : alc : 13.2 % vol rs : 1.9 g/l pH : 3.5 ta : 5.96 g/l
type : White
pack : Bottle



ageing : 1 to 2 years

in the cellar : A blend of 90% Chardonnay and 10% Chenin Blanc.

Awards:
Silver Veritas Award 2000

Delheim Wine Estate

Stellenbosch

021 888 4600

www.delheim.com