

# DELHEIM

South Africa

## CHARDONNAY 2006

**VINEYARD REPORT** : 10 + 19 year old vines grown on the South facing slopes of the Simonsberg Mountain.

**GRAPE ANALYSIS** : Sugar: 22.5 °B                      pH: 3.45                      Total Acidity: 7.0 g/l

**CELLAR REPORT** : Destalking and crushing followed by mash cooling. The juice was settled overnight with enzymes. Cold fermentation with selected yeast strains. 16% of the blend spent 4 months on primary lees in French oak, 84% unwooded.

**BOTTLING DATE** : 3 July 2006                      **RELEASE DATE:** July 2006

**ANALYSIS** : Sugar: 2.76 g/l    Alcohol: 13.0 vol. %    pH: 3.32    Total Acidity: 6.6 g/l

**TASTING COMMENTS** : Fresh with layers of peach, melon and grapefruit aromas. Citrus follows on the palate with good depth and a lively finish.

Enjoy with dishes such as roast duck, seafood and poultry.

BAR CODE: BOTTLE    6002083 000339

6 X 750ML 1 6002083 000893

12 X 750ML 1 6002083 000336



Van Niekerk Chardonnay

### **WINES OF ORIGIN SIMONSBERG STELLENBOSCH**

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