

DELHEIM

South Africa

CHARDONNAY SUR LIE 2006

VINEYARD REPORT : 17-year old Chardonnay vines (Clone CY 3 and CY 5) on the south Western slopes of the Simonsberg mountain at 420 meters above sea level.

GRAPE ANALYSIS : Sugar: 23.2 °B. pH: 3.37 Total Acidity: 7.0g/l

CELLAR REPORT : Grapes harvested by hand. Destalking and crushing followed by mash - cooling. Overnight settling with enzymes. Inoculated with selected yeast strains.

Cold fermented in steel tanks to 16°B and then transferred to 225l French Oak barrels (41% new) to complete fermentation as well as malolactic fermentation. Matured for 11 months on primary lees in the barrels. Batonage once a week from malolactic fermentation (for duration of 8 months in total).

BOTTLING DATE : February 2007 **RELEASE:** July 2007

ANALYSIS : Sugar: 3.91 g/l Alcohol: 13.5 vol. % pH: 3.25 Total Acidity: 6.3g/l

TASTING COMMENTS : This wine is well defined and richly concentrated, with refreshing mineral, citrus and peach aromas. The wine is elegant, yet firmly structured and lingers on the palate.

BAR CODE: BOTTLE 6002083 000599
6 X 750ML 16002083 001098
12 X 750ML 16002083 000596



Protea Chardonnay

WINES OF ORIGIN SIMONSBERG STELLENBOSCH

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