DELHEIM
South Africa

CHARDONNAY 2007

VINEYARD REPORT : 11 + 20 year old vines grown on the South facing slopes of the Simonsberg Mountain.

GRAPE ANALYSIS : Sugar: 22-23 °B pH: 3.4 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. 20% of the blend spent 4 months on primary lees in French oak, 80% unwooded.

BOTTLING DATE : 4 September 2007 **RELEASE DATE:** December 2007

ANALYSIS : Sugar:1.47 g/l Alcohol: 13.0 vol. % pH: 3.42 Total Acidity: 6. g/l

TASTING COMMENTS : This lightly oaked style combines layers of ripe melon and peach flavors and is soft and round. A well balanced wine with fresh-dry 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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