

DELHEIM

South Africa

CHARDONNAY 2008

VINEYARD REPORT : 12 + 23 year old vines grown on the South facing slopes of the Simonsberg Mountain.

GRAPE ANALYSIS : Sugar: 22 - 23 °B pH: 3.50 Total Acidity: 6.6 g/l

CELLAR REPORT : Destalking and crushing followed by mash cooling. The juice was settled overnight with enzymes. Cold fermentation with selected yeast strains. 25% of the blend spent 4 months on primary lees in French oak, 75% unwooded.

BOTTLING DATE : July 2008 **RELEASE DATE:** July 2008

ANALYSIS : Sugar: 2.08g/l Alc.: 13.0 vol. % pH: 3.49 Total Acidity: 6.2 g/l

TASTING COMMENTS : This lightly oaked style combines a medley of citrus aromas with freshness. The wine is elegant, well balanced and lingers on the palate. 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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