

DELHEIM

South Africa

CHARDONNAY SUR LIE 2009

VINEYARD REPORT

: The vines were planted on Clovelly soil in 1989 on the South Western slopes of the Simonsberg mountain at 420 meters above sea level. Clone: Davis 3 and Davis 5 on Richter 110. The average yield was 7.5 tons/ha.

Grape analysis: Sugar: 22.5 - 23°B pH:3.45 Total Acidity: 6.4 g / 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 (39% new) to complete fermentation as well as malolactic fermentation. Matured for 11 months on primary lees in the barrels. Batonage every 2 weeks from malolactic fermentation (for duration of 6 months in total).

BOTTLING DATE

: 25 February 2010 **RELEASE:** April 2010

ANALYSIS

: Sugar: 2.4 g / l Alcohol: 13.5 vol. % pH: 3.50 Total Acidity:5.9 g / l

TASTING COMMENTS

: A richly concentrated wine with minerality and citrus aromas. Elegant and well-balanced, with the potential to develop beautiful (3-4 years after vintage).

BAR CODE: BOTTLE 6002083 000599

6 X 750ML 16002083 001098

12 X 750ML 16002083 000596



Protea Chardonnay

WINES OF ORIGIN SIMONSBERG STELLENBOSCH

KNORHOEK ROAD · P.O. BOX 210 · STELLENBOSCH 7599 · SOUTH AFRICA

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