



DELHEIM

worth the journey

CHARDONNAY SUR LIE 2015



COMPOSITION

100% Chardonnay

ORIGIN

Stellenbosch, South Africa

VINEYARD

Clones used were Davis 3 and Davis 5 on Richter 110. The average yield was 6.5 tons/ha.

GRAPE ANALYSIS

Sugar: 21.8-23°B pH: 3.23 Total acidity: 6.9 g/l

VINIFICATION

Hand-picked grapes were pressed whole bunch. The juice was left overnight for a coarse settling. Racked to barrel, and left to ferment wild. The wine spent 11 months on the lees in a combination of 225L and 500L French oak barrels, of which 25% were new. Battonage was only done for the first 6 weeks after fermentation. Some of the barrels went through malolactic fermentation, but it was not monitored.

BOTTLING DATE

July 2016

RELEASE DATE

February 2017

ANALYSIS

Residual Sugar:	1.30 g/l
Alcohol:	13.50%
pH:	3.47
Total Acidity:	5.90 g/l

TASTING NOTES

Light straw in colour with a bright green hue. Citrus, stone fruit and tropical notes show on the nose, and these aromas follow through on the subtle, but well-structured palate. Elegant and well-balanced with a mineral touch on the finish. Has the potential to develop beautifully in the bottle.

MATURATION

Drink now, or within 4-5 years from vintage.



"Protea" Chardonnay Vineyard