



DELHEIM
worth the journey

DELHEIM CHARDONNAY SUR LIE 2017

COMPOSITION

100% Chardonnay

ORIGIN

Stellenbosch, South Africa

VINEYARD

Protea Block on Simonsberg mountains and Akkerboom on Delvera on the slopes of Klapmutskop. The average yield was 6.5 tons/ha. Two pickings were done on the 6th & 8th of February 2017.

VINIFICATION

Grapes were hand-picked and cooled down before being whole bunch pressed the following day. The juice was left overnight for a coarse settling. Racked to barrel and inoculated with selected yeast. The wine spends nine months on the lees in a combination of 228L and 500L French oak barrels, of which 30% were new. Only 20% of the barrels were allowed to complete malolactic fermentation.

BOTTLING DATE
DECEMBER 2016

RELEASE DATE
FEBRUARY 2018

ANALYSIS

Residual Sugar:	1.90 g/l
Alcohol:	12.44%
pH:	3.37
Total Acidity:	6.10 g/l

TASTING NOTES

This Chardonnay is light vibrant gold in colour with a green hue. Granny Smith apples, citrus, stone fruit and quince with subtle nuances of oak on the nose, follows through on the subtle, but well-structured palate. Elegant and well-balanced with a mineral touch on the finish. This wine will benefit from bottle ageing up to 5 years from vintage. Enjoy with a local yellowtail on the grill or a Dijon-Tarragon creamy chicken dish.

MATURATION

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



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