



DELHEIM
worth the journey



DELHEIM CHARDONNAY SUR LIE 2018

COMPOSITION

Chardonnay

ORIGIN

Stellenbosch, South Africa

VINEYARD

Block Name: Protea

Year Planted 2014

Size: 3.02 h/a

Soil: Oakleaf pro soil profile. mainly decomposed granite

Elevation: 400 - 420m above sea level

VINIFICATION

Hand-picked and whole bunch pressed. Fermented in French Oak barrels, a combination of 500l and 225l - 15% new wood. Wine left on its lees for nine months, before blending and bottling.

ANALYSIS

Alcohol:	13%
Residual Sugar:	1.9 g/l
Total Acidity:	3.27
pH:	6 g/l

TASTING NOTES

This Chardonnay has a light vibrant gold colour. Crisp 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.

AWARDS:

4.5 Star - John Platter Guide



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