



# DELHEIM

worth the journey

## CHARDONNAY SUR LIE 2016



### 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. Three pickings were done on the 20<sup>th</sup> and 26<sup>th</sup> of January and the 4<sup>th</sup> of February 2016.

### VINIFICATION

Grapes were hand-picked and cooled down before pressed whole bunch 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

Light straw in colour with a bright green hue. Granny Smith apples, citrus, stone fruits 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.

### MATURATION

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



"Protea" Chardonnay Vineyard