



**DELHEIM**  
worth the journey



# DELHEIM 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 20th and 26th of January and the 4th 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 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. Enjoy with pan friend salmon or a Dijon-Tarragon creamy chicken dish.

## MATURATION

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



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