



# DELHEIM

worth the journey



## DELHEIM CHARDONNAY SUR LIE 2021

### COMPOSITION

100% Chardonnay

### ORIGIN

Simonsberg - Stellenbosch, South Africa

### VINEYARD

Block Name: Protea

Year Planted 2014

Size: 3.02 h/a

Soil: Oakleaf 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

Alc : 13.5%

RS : 2.2 g/l

pH : 3.26

TA : 6.5 g/l

### TASTING NOTES

The wine showcases a light vibrant golden colour with citrus and stone fruit on the nose and subtle oak spice. The palate is well balanced with a medium bodied structure with the creamy notes from the oak not overpowering the elegant fruit ending on a fresh acidity note. Enjoy this wine with a local yellowtail on the grill or a Dijon-Tarragon creamy chicken dish.

### MATURATION

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

### NEW VINTAGE RELEASE!



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