

DELHEIM

South Africa

CHARDONNAY SUR LIE 2007

VINEYARD REPORT : The vines were planted on Clovelly soil in 1989 on the South Western slopes of the Simonsberg mountain at 420 meters above sea level. Clone: Davis 3 and Davis 5 on Richter 110. The yield of the 3,1 hectares vineyard was only 3,2 tonnes per hectare in 2007. Chardonnay grapes rated 8 / 10 for quality in 2007.

Grapes analysis: Sugar: 23.2 °B. pH: 3.4 Total Acidity: 6.6g/l

CELLAR REPORT : Grapes harvested by hand. Destalking and crushing followed by mash - cooling. Overnight settling with enzymes. Inoculated with selected yeast strains. Cold fermented in steel tanks to 18°B and then transferred to 225l French Oak barrels (78% new) to complete fermentation as well as malolactic fermentation. Matured for 11 months on primary lees in the barrels. Batonage once a week from malolactic fermentation (for duration of 7 months in total).

BOTTLING DATE : February 2008 **RELEASE:** October 2008

ANALYSIS : Sugar: 1.90 g/l Alcohol: 13.5 vol. % pH: 3.35 Total Acidity: 5.7g/l

TASTING COMMENTS : Pale lemon yellow. Magnificent nose simply packed with lime, lees, toast, white peach and tangerine. Just a hint of sweet, spicy oak in the background. Super concentrated mouth with all the fruit in full array and joined by some dairy notes including butterscotch and then some zesty lemon. Fresh in every respect and packed with potential to develop with great majesty over four to six years after vintage. Great elegance and balance, yet very drinkable now.

TROPHY WINNER – INTERNATIONAL WINE & SPIRIT COMPETITION 2008

BAR CODE: BOTTLE 6002083 000599

6 X 750ML 16002083 001098

12 X 750ML 16002083 000596



Protea Chardonnay

WINES OF ORIGIN SIMONSBERG STELLENBOSCH

KNORHOEK ROAD · P.O. BOX 210 · STELLENBOSCH 7599 · SOUTH AFRICA

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