

# DELHEIM Worth the Journey

## CHARDONNAY 2010



### COMPOSITION

100% Chardonnay

### ORIGIN

Simonsberg ward, Stellenbosch, South Africa

### VINEYARD

14 and 25-year-old vines grown on the south-facing slopes of the Simonsberg mountain.

### GRAPE ANALYSIS

Sugar: 22-23°B      pH: 3.45%      Total acidity: 6.4 g/l

### VINIFICATION

After the grapes were destalked, crushed and mash cooled, the juice was settled overnight with enzymes. It was then cold-fermented with the aid of selected yeast strains. 25% of the blend spent eight months on the primary lees in French oak, and 75% was left unwooded. Screw cap closure.

### BOTTLING DATE

February 2011

### RELEASE DATE

February 2011

### ANALYSIS

Residual Sugar:      1.93 g/l  
Alcohol:              13.5%  
pH:                      3.6%  
Total Acidity:        6.43 g/l

### TASTING NOTES

Succulent pear and lime balanced by zesty acidity. Medium-bodied, with plump leesy nuance and a brush of oak.

### BAR CODES

1 x 750ml:            600 2083 00 0339  
6 x 750ml:            1600 2083 00 0893  
12 x 750ml:          1600 2083 00 0336



*Van Niekerk Chardonnay*