



DELHEIM
Chardonnay
SUR LIE
Stellenbosch
2020
FAMILY WINES OF SOUTH AFRICA



DELHEIM

worth the journey



DELHEIM CHARDONNAY SUR LIE 2020

COMPOSITION

100% Chardonnay

ORIGIN

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

RS : 3.1 g/l

pH : 3.21

TA : 6 g/l

Alc : 13.5%

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.

AWARDS

93pts Tim Atkin SA 2020 Report - 2019 vintage

95pts Rated by Miguel Chan- 2019 vintage

4.5 Stars Platter Guide 2021



www.delheim.com