



DELEGAT

— CROWNTHORPE TERRACES —

# Chardonnay

— 2012 —

*Fresh stonefruit  
with bright  
citrus, hints  
of toast, and  
a lingering  
mineral texture.*



- ▶ *The fruit was destemmed, crushed and lightly pressed. The juice was cold settled and transferred to fermentation tanks.*
- ▶ *The juice was inoculated with a cultured yeast and transferred to French oak barriques for fermentation. A portion of the wine also underwent secondary malolactic fermentation in barriques.*
- ▶ *The wine was aged in a selection of French oak barriques and regularly lees stirred for 10 months, imparting structure and complexity.*

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## WINEMAKING PHILOSOPHY

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**W**e've put everything into finding the greatest regions, and do everything possible to ensure the purity of these flavours are expressed in the wine. When it comes to winemaker influence sometimes this means we do very little at all. You don't get a second chance to create a great wine, so each step in the process

is well considered. By the time we get to 'making' the wine, the flavours have already been made. The hard work we put in is to ensure these are accentuated and complemented, using the latest research and winemaking technology available, and our years of winemaking experience.

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## WINE ANALYSIS

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Harvest Date:  
17 March – 2 April 2012

Alcohol:  
12.5%

Residual Sugar:  
2.20 g/L

Titratable Acidity:  
8.20 g/L

pH:  
3.35