

## Delheim Sauvignon Blanc/Chenin Blanc 2005

The natural crispness of Sauvignon Blanc enhances the delicate fruit of Chenin blanc. A charming, versatile wine with ripe, intense tropical aromas.

The perfect companion with picnics, cold meats, seafood and salads or simply on its own.

**variety :** Sauvignon Blanc | 55% Sauvignon blanc, 25% Chenin Blanc, 20% Colombard

**winery :** Delheim Wine Estate

**winemaker :** The Delheim Team

**wine of origin :** Coastal

**analysis :** alc : 13.0 % vol rs : 2.01 g/l pH : 3.44 ta : 6.71 g/l

**type :** White **style :** Dry **body :** Light **taste :** Fruity

**pack :** Bottle

**in the vineyard :** Age of vines: Mixed

Clone: Mixed

Grape analysis: Sugar: 21 - 24° Balling: pH: 3.40: Total Acidity: 7.5

**about the harvest:** Hand picked grapes in the morning only.

**in the cellar :** Skin contact for 4 hours, before pressing. Cold fermented in steel tanks with selected yeast strains until dry. Wine kept on primary lees for 2 months.

Bottling date: 17 May 2005



### Delheim Wine Estate

Stellenbosch

021 888 4600

[www.delheim.com](http://www.delheim.com)