

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