

Delheim Sauvignon Blanc 2006

A combination of grapefruit, green fig and gooseberry aromas. Refreshing with a lingering crisp and dry finish.

The wine will compliment food dishes such as seafood, poultry and salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Delheim Wine Estate

winemaker : The Delheim Team

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 2.4 g/l pH : 3.03 ta : 8.2 g/l

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

pack : Bottle

in the vineyard : Sauvignon Blanc vineyards are south facing and 420m above sea level. Planted with a vine spacing of 1.2m x 2.7m in deep, red, well draining sandy-loam soil.

Age of vines : Planted 1993

Clone: Mixed

Grape Analysis: Sugar: 21 - 24° Balling, pH: 3.0, Total Acidity: 8.0 g/l

about the harvest: Hand picked grapes in the morning only to ensure cool grapes.

in the cellar : Skin contact for 4 - 6 hours. Cold fermented in steel tanks with selected yeast strains until dry. Wine kept on primary lees for 3 months.

Bottling date: 22 June 2006

Release date: July 2006



Delheim Wine Estate

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