

Delheim Sauvignon Blanc/Chenin Blanc 2006

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

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

variety : Sauvignon Blanc | 52% Sauvignon Blanc, 40% Chenin Blanc, 8% Colombard

winery : Delheim Wine Estate

winemaker : The Delheim Team

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 1.4 g/l pH : 3.27 ta : 6.7 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 g/l 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: 20 April 2006

Release Date: May 2006



Delheim Wine Estate

Stellenbosch

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www.delheim.com