

## Delheim Heerenwijn 1999

This light-bodied, fruity wine is the farm's best seller. A blend of Sauvignon Blanc and Chenin Blanc. Bottled under carbon dioxide counter pressure, the wine is full of vitality on the palate and has a refreshing finish, leaving a mouth-watering "more, please" taste.

Optimum serving temperature: 12 - 14°C

Food accompaniment: Enjoy as an aperitif or with picnic fare

**variety** : Sauvignon Blanc | Sauvignon Blanc, Chenin Blanc

**winery** : Delheim Wine Estate

**winemaker** : Philip Costandius

**wine of origin** : Coastal

**analysis** : alc : 12.7 % vol   rs : 3.33 g/l   pH : 3.5   ta : 6.55 g/l

**pack** : Bottle

**ageing** : Best enjoyed immediately.

**in the cellar** : A blend of Sauvignon Blanc and Chenin Blanc.

Production:

Cold fermentation with selected yeast strains. Matured in steel only.

### Delheim Wine Estate

Stellenbosch

021 888 4600

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

