

Delheim Sauvignon Blanc 1999

A fresh wine with intense fruit flavours and a tangy finish. To achieve a grassy varietal character and depth of flavour, the grapes are carefully picked and handled extremely reductively. Fermentation took place with the aid of selected yeast from Bordeaux, to capture the primary Sauvignon flavours. Serve at 14 - 16°C. Perfect complement to fish and seafood.

variety : Sauvignon Blanc | Sauvignon Blanc
winery : Delheim Wine Estate
winemaker : Philip Costandius
wine of origin : Coastal
analysis : alc : 14.02 % vol rs : 3.57 g/l pH : 3.42 ta : 6.41 g/l
type : White
pack : Bottle

ageing : 1 to 2 years

in the cellar : Production:

Grapes harvested at optimum ripeness and the desired flavour intensity was used. Skin contact with flavour extracting enzymes was allowed for four hours. Reductive vinification processes were followed throughout. Matured in steel only.



Delheim Wine Estate

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