

Delheim Sauvignon Blanc / Chenin Blanc 2009

The natural crispness of Sauvignon Blanc enhances the delicate fruit of Chenin Blanc. This is a charming, versatile wine with aromas of tropical fruit and citrus.

variety : Sauvignon Blanc | 61% Sauvignon Blanc and 39% Chenin Blanc

winery : Delheim Wine Estate

winemaker : The Delheim Winemaking Team

wine of origin : Stellenbosch

analysis : **alc** : 13 % vol **rs** : 1.8 g/l **pH** : 3.48 **ta** : 6.72 g/l

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

pack : Bottle **closure** : Screwcap

in the vineyard : Sugar: 22-23°B pH: 3.39 Total Acidity: 7.0g/l

about the harvest: Hand picked grapes in the morning only.

in the cellar : Skin contact on Sauvignon blanc for 4-6 hours, before pressing. Cold fermented in steel tanks with the aid of selected yeast strains. Wine kept on primary lees for 3 months after fermentation.

Delheim Wine Estate

Stellenbosch

021 888 4600

www.delheim.com