

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

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