

Delheim Heerenwijn 2000

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. Serve at $12 - 14 \hat{A}^{\circ} \text{C}$. Enjoy as an aperitif or with picnic fare.

variety: Sauvignon Blanc | Sauvignon Blanc, Chenin Blanc

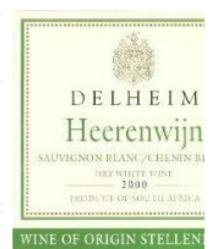
winery: Delheim Wine Estate
winemaker: Philip Costandius

wine of origin: Coastal

analysis: alc:13.15 % vol **rs**:3.7 g/l **pH**:3.45 **ta**:5.35 g/l

pack: Bottle

in the cellar: A blend of 45% Sauvignon Blanc, 43% Chenin Blanc and 12% Chardonnay. Destalking and crushing followed by mash cooling. Overnight settling with enzymes. Cold fermentation with selected yeast strains. Maturation in steel only. A mixture of tropical fruit and citrus complemented by a fairly fat palate.



Delheim Wine Estate

Stellenbosch

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