

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°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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