

Delheim Sauvignon Blanc 2000

Immediate perfumes of guava and tropical fruits. Broad-spectrum palate with lingering finish. Serve at 14 - 16°C. A perfect complement to fish and seafood.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Delheim Wine Estate

winemaker : Philip Costandius

wine of origin : Coastal

analysis : alc : 14.1 % vol rs : 3.8 g/l pH : 3.25 ta : 6.2 g/l

type : White

pack : Bottle

in the cellar : Destalking and crushing followed by mash cooling. Overnight settling with enzymes. Reductive handling of the grapes must and wine throughout the production process. Cold fermentation with the aid of aroma enhancing yeasts. Matured in steel tanks only.



Delheim Wine Estate

Stellenbosch

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www.delheim.com