

Delheim Heerenwijn White 2011

With the natural crispness of Sauvignon Blanc enhancing the delicate fruit of the Chenin Blanc, this elegant and well-balanced wine rewards with aromas of guava, passion fruit and white peach. Ideal for everyday enjoyment.

variety : Sauvignon Blanc | 49% Sauvignon Blanc, 31% Chenin Blanc, 18% Weisser Riesling, 2% Semillom

winery : Delheim Wine Estate

winemaker : Brenda van Niekerk

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.91 g/l pH : 3.49 ta : 5.67 g/l

type : White

pack : Bottle **closure** : Cork

ageing : Drink Now

about the harvest: The grapes were handpicked (mornings only).

GRAPE ANALYSIS

Sugar: 21° - 23°B pH: 3.38 Total acidity: 6.8 g/l

in the cellar : The grapes were handpicked (mornings only), kept in skin contact for six hours, then pressed. The juice was cold-fermented in stainless steel tanks with the aid of selected yeast strains. After fermentation the wine was kept on the primary lees for two months. Bottled with a screw cap.

Bottling Date: October 2011

Release Date: October 2011



Delheim Wine Estate

Stellenbosch

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