

Delheim Heerenwijn Sauvignon Blanc 2013

Fresh citrus and passion fruit aromas followed by rich tropical fruit on the palate. Elegant finish with a sleek minerality and crisp acidity.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Delheim Wine Estate

winemaker : Reg Holder

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.25 g/l pH : 3.36 ta : 6.30 g/l

type : White **style** : Very Dry **taste** : Fruity

pack : Bottle **size** : 0 **closure** : Screwcap

ageing : Drink now

about the harvest : The grapes were handpicked.

in the cellar : After handpicking, the grapes were destalked and pressed to tank. The juice was clarified by flotation and underwent fermentation in tank with selected yeast strains. The wine was kept on lees for two months.

Grape Analysis: Sugar: 22-23.5°B pH: 3.24 Total acidity: 7.23 g/l



Delheim Wine Estate

Stellenbosch

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