

Delheim Family Chenin Blanc 2014

Light green tint on the hue. Aromas of stone fruit and grapefruit. The palate is rich and layered, with subtle oak supporting it.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Delheim Wine Estate

winemaker :

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.29 g/l pH : 3.32 ta : 3.32 g/l

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

pack : Bottle **size** : 750ml **closure** : Screwcap

ageing : Drink now.

about the harvest:

The grapes were handpicked.

Grape Analysis

Sugar: 22.9°B pH: 3.36 Total acidity: 6.61 g/l

in the cellar :

The grapes were de-stemmed and only lightly pressed. A portion was taken directly from the press without settling and the balance was settled overnight. Spontaneous fermentation was done at low temperatures. A portion of the wine was fermented in tank and was kept on the lees for six months. The balance was fermented in a combination of 225 litre and 500 litre French oak barrels. The wine was aged for seven months in barrel after which it was racked, blended and lightly fined. Only a coarse filtration was done prior to bottling.

Bar Codes

6 x 750ml: 1600 2083 00 0657

12 x 750ml: 1600 2083 00 0053



Delheim Wine Estate

Stellenbosch

021 888 4600

www.delheim.com