

Delheim Sauvignon Blanc 2016

Green apple notes evolve into a melange of tropical fruit aromas: mango, peach and paw-paw, supported by underlying hints of green limes. The palate is fresh with a balanced acidity which compliments the green citrus and lemongrass flavours. A sleek minerality and chalkiness adds to the complexity, with a fresh and fruity finish.

Grilled fish / Bacon & leek quiche / Potato salad

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Delheim Wine Estate

winemaker : Altus Treurnicht

wine of origin : Coastal Region

analysis : alc : 13.5 % vol rs : 2.51 g/l pH : 3.40 ta : 6.24 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity

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

2016 Michelangelo International Wine Awards - Gold

ageing : 2 - 3 years from vintage

in the cellar : The grapes were handpicked, de-stemmed, crushed and gently pressed. The juice was naturally settled and then cold-fermented in concrete and stainless steel tanks with the aid of selected yeast strains. The wine was kept on the lees for a couple of months to aid in the mouthfeel and complexity thereof. Lightly fined and filtered prior to bottling. Vegan friendly – no animal proteins were used during the fining processes.



Delheim Wine Estate

Stellenbosch

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