

## 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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[www.delheim.com](http://www.delheim.com)