

## Delheim Sauvignon Blanc 2017

Rich gooseberry and grapefruit with a fresh asparagus undertone supported by lime aromas. The palate is vibrant and fruity displaying flavours of peach, grapefruit and a hint of green pepper and lemongrass on the finish.

Enjoy as an aperitif or with salads and seafood.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Delheim Wine Estate

**winemaker** : Altus Treurnicht

**wine of origin** : Coastal Region

**analysis** : **alc** : 13.0 % vol **rs** : 2.3 g/l **pH** : 3.04 **ta** : 7.5 g/l

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

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

**ageing** : Drink now or within 2 years from vintage.

**in the vineyard** : Origin: Coastal – sourced from the Stellenbosch (70%) and Darling (30%) regions.

**about the harvest**: Grapes were handpicked

**in the cellar** : The grapes were 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)