

Delheim Chenin Blanc Wild Ferment 2015

Pale straw hues. Aromas of honey, straw and lemon blossom, backed by floral undertones. The palate is rich and layered with flavours of apricots, yellow apple and gooseberry, with subtle oak supporting it. A touch of minerality compliments the finish, rounded off by peach flavours. An elegant and refined example of Chenin Blanc.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Delheim Wine Estate

winemaker : Reg Holder

wine of origin : Stellenbosch

analysis : alc : 13.21 % vol rs : 2.80 g/l pH : 3.31 ta : 6.24 g/l

type : White **style** : Dry **body** : Medium **taste** : Mineral **organic**

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

ageing : Drink now or within 3 - 4 years from vintage.

about the harvest: The grapes were handpicked.

Grape Analysis at harvest: Sugar: 22° - 23.5° B pH: 3.31 Total Acidity: 6.99g/l

in the cellar : The grapes were de-stemmed and lightly pressed. A portion was taken directly from the press without settling and the balance was settled overnight, after which the 2 portions were blended together again. 34% of this blend was fermented in tank, while the balance (66%) was fermented in a combination of 225L and 500L French oak barrels. Spontaneous (wild) fermentation was done at low temperatures. Both portions were aged for 7 months on the lees, after which it was racked, blended together again, and lightly fined. A coarse filtration was done prior to bottling.

Bottling Date: December 2015

Release Date: February 2017



Delheim Wine Estate

Stellenbosch

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