

Delheim Sauvignon Blanc 2018

This light-toned wine has a green hue expressing its youthfulness. On the nose the aromas of tropical & citrus fruit, along with gooseberry, are supported by a lush palate of green figs and lime.

This Sauvignon Blanc complements dishes such as baked aubergine & pumpkin bake, line-fish and a variety of summer salads and is vegan-friendly.

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 - 4 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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