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Delheim Chenin Blanc Wild Ferment 2018

A Complex array of wild fermentation characteristics are ever present in this edition of the Delheim wild Ferment. Dominant fragrances on stone fruits and orange peel held together by a subtle hint of caramel. Vibrant fruit with plentiful mouth feel and lasting finish are in beautiful harmony on the palate. A truly beautiful display of sublime vineyards, minimal intervention winemaking and mother nature.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Delheim Wine Estate
winemaker : Roelof Lotriet
wine of origin : Stellenbosch
analysis : **alc :** 13.89 % vol **rs :** 1.9 g/l **pH :** 3.29 **ta :** 6.9 g/l
type : White **style :** Dry **body :** Medium **taste :** Mineral **organic**
pack : Bottle **size :** 750ml **closure :** Screwcap

2018 Harvest:
Tim Atkin SA Report - 90 Points

ageing : Drinks beautifully now but can mature for another 2 - 4 years.

in the vineyard : Fruit from the two blocks were treated differently in the cellar with the Bobbejaan being whole bunch pressed while the Ou jong Steen's grapes was de-stemmed and crushed.

about the harvest: 2018 harvest was a classic vintage with all the Chenin Blanc blocks performing well. The grapes had reached phenolic ripeness and portray all the hallmarks of the classic Wild Ferment Chenin Blanc.

in the cellar : Juice yielded was allowed to settle before it was racked into 500 L barrels where indigenous yeast played a huge role in contributing to the profile of this wine. After Maturation the wine was racked off its primary lees and clarified by means of settling resulting in a wine that wasn't altered before bottling in order to contain the most aromatic compound in the wine that would have been lost due to such an action otherwise.

Released Date: June 2019

Delheim Wine Estate

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