

Delheim Chenin Blanc Wild Ferment 2019

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 nish 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 : 13.5 % vol rs : 2.6 g/l pH : 3.43 ta : 5.7 g/l

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

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

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ageing : Careful cellaring will allow this wine to age gracefully for at least 6 years from vintage.

in the vineyard : Block names: Ou-Jong and Bobbejaan

Size: 3.5ha and 3.72ha respectfully

Soil: Oakleaf prole, mainly decomposed granite

Slope: South Facing

Height above sea Level : 220m Ou-Jong and 420m Bobbejaan

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 :

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. 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 prole 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.



Delheim Wine Estate

Stellenbosch

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