

Delheim Sauvignon Blanc 2020

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

This Sauvignon Blanc compliments dishes such as baked aubergine & pumpkin, line- fish and a variety of summer salads.

This wine is vegan-friendly.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Delheim Wine Estate

winemaker : Roelof Lotriet

wine of origin : Coastal Region

analysis : alc : 13.18 % vol rs : 1.8 g/l pH : 3.24 ta : 6.5 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 : 2019 started with the ideal ripening condition, cool summer evening and mild summer days. The grapes had a naturally higher acid than normal and could ripen for slightly longer. All the vineyards flourished in this time and produced exceptional quality grapes.

about the harvest: Picking of the grapes are done by hand in the early morning hours to make sure the grapes com in cold. These along with picking of the grapes at different ripening levels contributed to the complexity of the aromas.
Sugar: 20 - 22 Balling

in the cellar : Skin contact for up to 6 hours was done on selective blocks only. Juice was inoculated with selected yeast strains and fermented in concrete and steel tanks. Temperature was controlled between 13 - 15 degrees Celsius during alcoholic fermentation. After fermentation the wine was racked off its primary lees and clarified by means of using a combination of bentonite and a plant durative protein to facilitate the settling of grape solids in the wine. A light filtration of this wine was done before being bottled.



Delheim Wine Estate

Stellenbosch

021 888 4600

www.delheim.com