

Delheim Chenin Blanc Wild Ferment 2020

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 supported by a subtle notes of honey suckle. Vibrant fruit with plentiful mouth feel and lasting finish on the palate. A truly beautiful display of an old vineyard portraying its story.

variety : Chenin Blanc | 100% Old Vine Chenin Blanc
winery : Delheim Wine Estate
winemaker : Roelof Lotriet
wine of origin : Stellenbosch
analysis : alc : 13 % vol rs : 2.2 g/l pH : 3.28 ta : 6.2 g/l
type : White **style** : Dry **body** : Medium **taste** : Mineral **organic**
pack : Bottle **size** : 0 **closure** : Screwcap

2021 Tim Atkin SA Special Report - 93 Points

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

in the cellar :

We approach this wine in a very natural way of making wine to respect the fruit from the oldest block of Chenin blanc on the farm.

The grapes are picked early morning to keep the temperature as cold as possible. Bunches are destalked and grapes crushed before a gentle press. The juice is left to settle for close to two days at cold temperatures then racked off in to barrels for fermentation. Spontaneous fermentation is allowed to take place (no commercial yeast is used) which allows the wine to tell its own story and that of Delheim terroir.



Delheim Wine Estate

Stellenbosch

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