

Delheim Sauvignon Blanc 2002

A classic example of Sauvignon Blanc with grassy and fig aromas on the palate with a lingering crisp and dry finish. The wine will compliment food dishes such as seafood, poultry and salads.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Delheim Wine Estate

winemaker : Conrad Vlok

wine of origin : Coastal

analysis : alc : 13.49 % vol rs : 2.0 g/l pH : 3.43 ta : 7.5 g/l

type : White

pack : Bottle

in the vineyard : Sauvignon Blanc vineyards are south facing, 9 years old and 420m above sea level. Planted with a vine spacing of 1.2m x 2.7m in deep, red, well draining sandy-loam soil. The vineyard tends to be too vigorous. Additional summer pruning and tipping keeps it in balance. Yields of 6 tonnes per hectare are achieved.

Age of vines: Planted 1993

Clone: Mixed

about the harvest: The grapes were harvested by hand at 23.5Â° Balling in the morning to ensure cool grapes.

in the cellar : Crushed, destemmed and mash-cooled before settling. Skin contact for 8 hours. Free-run juice was kept separate. Cold fermented in steel tanks with selected yeast strains until dry. Wine kept on primary lees for 2 months.

Bottling Date: 15 May 2002

Release Date: 01 June 2002



Delheim Wine Estate

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