

Delheim Chenin Blanc Wild Ferment 2022

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 subtle notes of honeysuckle. 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 : 13.2 % vol rs : 3.8 g/l pH : 3.38 ta : 5.8 g/l
type : White **style** : Dry **body** : Medium **taste** : Mineral **organic**
pack : Bottle **size** : 750ml **closure** : Screwcap

Hand-picked from the oldest block of Chenin Blanc vineyards on Delheim a Certified Heritage Wine with the Old Vine Association in South Africa.

in the vineyard : Block names: Ou-Jong and Bobbejaan
Size: 3.5ha and 3.72ha respectfully
Soil: Oakleaf profile, mainly decomposed granite
Year planted: 1986
Slope: South-facing
Height above sea level: 220m Ou-Jong and 420m Bobbejaan

about the harvest: The grapes are picked early morning to keep the temperature as cold as possible.

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.

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 into 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. Post-fermentation, the wine is left on its fine lees to mature for another nine months, after which it receives a light filtration and minimum dose of sulfur before bottling. We then keep it at optimum temperature for another year of bottle maturation.



Delheim Wine Estate

Stellenbosch

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