

Delheim Sauvignon Blanc 2025

This light-toned wine has an expressive nose of citrus and passion fruit showing lime zest and granadilla notes. The palate is soft with a good balance between the vibrant fruit flavours and acidity that leaves you salivating.

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 % vol rs : 4.4 g/l pH : 3.25 ta : 6.6 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

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

ageing : Drink now or within 4 years from vintage.

in the vineyard : Block Name(s): Klippies, Peperboom, Plankie, Cabernet and Klapmutskop

Block Size: 2.38 ha, 2.55 ha, 3.04 ha, 3.25 ha and 1.30 ha

Year planted: 2002, 2000, 2001, 1985 and 2001

Trellis system: VSP (vertical shoot positioning)

Soil: Oakleaf profile Slope: South-west facing

Hight above sea level: 300–440 m

about the harvest: The grapes were hand-picked in the early morning hours to ensure the grapes come in cold into the cellar.

in the cellar : Skin contact was done for up to 6 hours on selective blocks only. This technique, along with picking the grapes at different ripeness levels, contributes to the complexity of the aromas. The juice was inoculated with selected yeast strains and fermented in concrete and stainless steel tanks. Temperature was controlled between 13–15°C during alcoholic fermentation. After fermentation the wine was racked off its primary lees and clarifier followed by a light filtration of the wine before bottling.



Delheim Wine Estate

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