

Delheim Heerenwijn 2003

The wine rewards with aromas of ripe melon and tropical fruit that carry through and linger on the palate. Chardonnay adds complexity and the combination with Colombard leave the wine well balanced with pleasant acidity.

Enjoy as a perfect aperitif with picnics, quiche and light meals.

variety : Colombard | 93% Colombard; 5% Semillon; 2% Chardonnay

winery : Delheim Wine Estate

winemaker : The Delheim team

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 3.75 g/l pH : 3.21 ta : 7.14 g/l

type : White

pack : Bottle

about the harvest: The grapes were harvested at 22Å° Balling, pH: 3.22, Total Acidity: 9.0.

in the cellar : Destalking and crushing followed by mash cooling. The juice was settled overnight with enzymes. Cold fermentation with selected yeast strains.
Bottling date: August 2003



Delheim Wine Estate

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