

Delheim Sauvignon Blanc 2003

A classic example of Sauvignon Blanc with grassy and grape fruit 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 : The Delheim team

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.43 ta : 7.1 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 tons per hectare are achieved.

Age of vines: Planted 1993

Clone: Mixed

about the harvest: Hand picked grapes in the morning only to ensure cool grapes. The grapes were picked at 22.5-23° Balling, pH: 3.25, Total Acidity: 8.5 g/l

in the cellar : Crushed, destemmed and mash-cooled before settling. Skin contact for 4-6 hours. Cold fermented in steel tanks with selected yeast strains until dry. Wine kept on primary lees for 3 months.

Bottling date: 5 June 2003



Delheim Wine Estate

Stellenbosch

021 888 4600

www.delheim.com