

Delheim Chenin Blanc/Sauvignon Blanc 2003

The delicate fruit of Chenin Blanc enhances the natural crispness of the Sauvignon Blanc in this quality dry white blend. A charming, versatile wine with ripe, intense tropical aromas on the nose followed by hints of honey on the palate.

The perfect companion with picnics, cold meats, seafood and salads or simply on its own.

variety : Chenin Blanc | Chenin Blanc, Sauvignon Blanc

winery : Delheim Wine Estate

winemaker : The Delheim Team

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.0 g/l pH : 3.45 ta : 6.0 g/l

type : White

pack : Bottle

in the vineyard : Age of vines: Mixed

Clone: Mixed

about the harvest: The grapes were hand picked in the morning.

Grape analysis: Sugar: 23.5° Balling, pH:3.30, Total Acidity:7.00

in the cellar : Crushed, destemmed, mash-cooled before settling. Skin contact for 4 hours. Cold fermented in steel tanks with selected yeast strains until dry. Wine kept on primary lees for 2 months.

Bottling Date: 10 June 2003

Release Date: 1 July 2003



Delheim Wine Estate

Stellenbosch

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www.delheim.com