

Delheim Sauvignon Blanc 1998

A fresh wine with intense fruit flavours and a tangy finish. To achieve a grassy varietal character and depth of flavour, the grapes are carefully picked and handled extremely reductively. Fermentation took place with the aid of selected yeast from Bordeaux, to capture the primary Sauvignon flavours. Although enjoyable in its youth, one to two years' bottle ageing imparts subtle complexity to the wine. Perfect complement to fish and seafood

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Delheim Wine Estate

winemaker : Philip Costandius

wine of origin : Coastal

analysis : alc : 14.02 % vol rs : 3.57 g/l pH : 3.42 ta : 6.41 g/l

type : White

pack : Bottle

ageing : 1 to 2 years

Delheim Wine Estate

Stellenbosch

021 888 4600

www.delheim.com

