

Delheim Semillon 1998

One of the new breed of popular wines of the Nineties, with both body and keeping power. This lightly wooded wine spends between two and four months in wood casks, acquiring a tropical fruitiness in taste and buttery texture. The wine will greatly benefit from a further three to four years of maturation, but can be enjoyed when young, particularly chilled. Well suited to a variety of dishes.

variety : Semillon | Semillon

winery : Delheim Wine Estate

winemaker : Philip Costandius

wine of origin : Coastal

analysis : **alc** : 14.25 % vol **rs** : 3.6 g/l **pH** : 3.26 **ta** : 6.05 g/l

type : White

pack : Bottle

ageing : 3 to 4 years



Delheim Wine Estate

Stellenbosch

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www.delheim.com