



DELHEIM
worth the journey



DELHEIM SAUVIGNON BLANC 2018

COMPOSITION

100% Sauvignon Blanc

ORIGIN

Coastal region, South Africa

HARVEST OVERVIEW AND GRAPE ANALYSIS

The harvest of 2018 will be remembered for the severe shortage of water already in the growing stages of the vines before harvest. Conditions like this has its unique contribution to the aroma profile of Sauvignon Blanc, making this wine express more tropical fruit.

Grapes were harvested from different blocks namely Pepperboom, CAB Sauv Blanc, Kilppies and Plankie. These vineyard blocks are grown on different soils and sites and contribute differently to the blend in the end.

Sugar: 20 – 22 Balling pH: 3.07 TA: 8.17 g/l

VINIFICATION

Picking is done by hand in the early morning hours. Skin contact for up to 3 hours was done on selective blocks only. These along with picking of the grapes at different ripening levels contributed to the complexity of the aromas. Juice was inoculated with selected yeast strains and fermented in old concrete tanks to dryness. Temperature was controlled between 13 – 15 degrees Celsius during alcoholic fermentation.

After fermentation the wine was racked off its primary lees and clarified by means of using a combination of bentonite and a plant durative protein to facilitate the settling of grape solids in the wine. A light filtration of this wine was done before being bottled.

BOTTLING DATE
23 May 2018

RELEASE DATE
JUNE 2018

ANALYSIS

Residual Sugar:	2.3 g/l
Alcohol:	13.18%
pH:	3.24
Total Acidity:	6.5 g/l

TASTING NOTES

This light-toned has a green hue expressing its youthfulness. On the nose aromas of tropical & citrus fruit, along with gooseberry, are supported by a lush palate of green figs and lime. This Sauvignon Blanc compliments dishes such as baked aubergine & pumpkin bake, line-fish and a variety of summer salads. This wine is vegan-friendly. Drink now or within 2-4 years from vintage.



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