



DELHEIM
worth the journey



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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PINOTAGE ROSÉ

COMPOSITION

90.3% Pinotage, 3.5% Muscat de Frontignan

ORIGIN

Coastal region, South Africa

HARVEST OVERVIEW AND GRAPE ANALYSIS

Pinotage grapes were harvested from different vineyards in the Coastal region. Although we had severe dry conditions, the average temperature during the harvest period was cooler than previous years. This resulted in a slower ripening period that enabled us to pick the grapes at the right sugar level. The drought affected the size of the berries significantly and also the yield per ton. The first grapes were harvested on the 24th January ten days later than last year.

Sugar level: 22 Balling pH:3.16 TA: 7.14 g/l

VINIFICATION

Picking is done by hand only. Grapes are destemmed and crushed before being transferred into a press where the juice is drained immediately and separated from the skins. The juice is clarified by means of flotation and racked to a fermentation tank. Fermentation is done by a few selected yeast strains at different fermentation temperatures in order to obtain a diverse aroma profile.

Only two products namely bentonite and a protein fining product produced by isolating proteins from potatoes or peas, are used to fine the juice and wine. Filtering was done before bottling.

BOTTLING DATE
MARCH 2018

RELEASE DATE
MAY 2018

ANALYSIS

Residual Sugar:	4.8 g/l
Alcohol:	12.49%
pH:	3.19
Total Acidity:	6.0 g/l

TASTING NOTES

Our celebrated Pinotage Rose has a rich salmon colour with a vibrant pink hue. Notes of pomegranate, cranberry with nuances of candy floss and floral notes add to the complexity of this wine. Delicate flavours of red berry fruit linger on the palate and add to the freshness of the wine. There is no limit when it comes to food that will match this elegant rose. From pastas to chicken and shellfish. Being a vegan friendly wine, vegans can enjoy a roast vegetable- or summer salad. Enjoy with good company, perfect for any occasion.