



DELHEIM
worth the journey

CHENIN BLANC (WILD FERMENT) 2014



COMPOSITION

100% Chenin Blanc

ORIGIN

Stellenbosch, South Africa

GRAPE ANALYSIS

Sugar: 22.9°B pH: 3.36 Total acidity: 6.61 g/l

VINIFICATION

The grapes were handpicked, de-stemmed and only lightly pressed. A portion was taken directly from the press without settling and the balance was settled overnight. Spontaneous fermentation was done at low temperatures. A portion of the wine was fermented in tank and was kept on the lees for six months. The balance was fermented in a combination of 225l and 500l French oak barrels. The wine was aged for seven months in barrel after which it was racked, blended and lightly fined. Only a coarse filtration was done prior to bottling.

BOTTLING DATE

September 2014

RELEASE DATE

October 2014

ANALYSIS

Residual Sugar:	3.29 g/l
Alcohol:	13.50%
pH:	3.32
Total Acidity:	6.82 g/l

TASTING NOTES

Light green tint on the hue. Aromas of stone fruits and grapefruit. The palate is rich and layered, with subtle oak supporting it. A touch of minerality compliments the finish.

MATURATION

Drink now or within 3-4 years from vintage.