



DELHEIM
worth the journey

SAUVIGNON BLANC 2016



COMPOSITION

100% Sauvignon Blanc

ORIGIN

Coastal – sourced from the Stellenbosch (70%) and Darling (30%) regions.

GRAPE ANALYSIS

Sugar: 22 - 23°B pH: 3.25 Total acidity: 6.80 g/l

VINIFICATION

The grapes were handpicked, de-stemmed, crushed and gently pressed. The juice was naturally settled and then cold-fermented in concrete and stainless steel tanks with the aid of selected yeast strains. The wine was kept on the lees for a couple of months to aid in the mouthfeel and complexity thereof. Lightly fined and filtered prior to bottling. Vegan friendly – no animal proteins were used during the fining processes.

BOTTLING DATE

June 2016

RELEASE DATE

July 2016

ANALYSIS

Residual Sugar:	2.51 g/l
Alcohol:	13.23%
pH:	3.40
Total Acidity:	6.24 g/l

TASTING NOTES

Green apple notes evolve into a melange of tropical fruit aromas: mango, peach and paw-paw, supported by underlying hints of green limes. The palate is fresh with a balanced acidity which compliments the green citrus and lemongrass flavours. A sleek minerality and chalkiness adds to the complexity, with a fresh and fruity finish.

MATURATION

Drink now or within 2 years from vintage.



Sauvignon Blanc vineyards