



DELHEIM
worth the journey

CHENIN BLANC (UNWOODED) 2016



COMPOSITION

Chenin Blanc

ORIGIN

Stellenbosch, South Africa

GRAPE ANALYSIS AT HARVEST

Sugar: 22.5-23°B pH: 3.35 Total acidity: 6.5 g/l

VINIFICATION

The grapes were handpicked, de-stemmed, crushed and gently pressed. The juice was 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:	2.62 g/l
Alcohol:	13.17%
pH:	3.44
Total Acidity:	6.21 g/l

TASTING NOTES

Packed with aromas of white- and yellow peaches, guava and pineapple. A very crisp and zesty wine that is a great stylistic alternative to Sauvignon Blanc. The fresh acidity and abundance of clean fruit flavours lead to a well balanced palate. Green melon flavours round off the lingering finish.

MATURATION

Drink now, or within 2 years from vintage.



"Plankie" Chenin Blanc Vineyard