



DELHEIM
worth the journey

CHENIN BLANC (WILD FERMENT) 2015



COMPOSITION

100% Chenin Blanc

ORIGIN

Stellenbosch, South Africa

GRAPE ANALYSIS AT HARVEST

Sugar: 22 – 23.5°B pH: 3.31 Total acidity: 6.99 g/l

VINIFICATION

The grapes were handpicked, de-stemmed and lightly pressed. A portion was taken directly from the press without settling and the balance was settled overnight, after which the 2 portions were blended together again. 34% of this blend was fermented in tank, while the balance (66%) was fermented in a combination of 225L and 500L French oak barrels. Spontaneous (wild) fermentation was done at low temperatures. Both portions were aged for 7 months on the lees, after which it was racked, blended together again, and lightly fined. A coarse filtration was done prior to bottling.

BOTTLING DATE

December 2015

RELEASE DATE

February 2017

ANALYSIS

Residual Sugar:	2.80 g/l
Alcohol:	13.21%
pH:	3.31
Total Acidity:	6.24 g/l

TASTING NOTES

Pale straw hues. Aromas of hoeny, straw and lemon blossom, backed by floral undertones. The palate is rich and layered with flavours of apricots, yellow apple and gooseberry, with subtle oak supporting it. A touch of minerality compliments the finish, rounded off by peach flavours. An elegant and refined example of Chenin Blanc.

MATURATION

Drink now or within 3-4 years from vintage.



"Plankie" Chenin Blanc vineyard