

DELHEIM

South Africa

HEERENWIJN WHITE 2009

- VINEYARD REPORT** : 61% Sauvignon Blanc and 39% Chenin Blanc
- GRAPE ANALYSIS** : Sugar: 21-23°B pH: 3.35 Total Acidity: 7.0g/l
- CELLAR REPORT** : Hand picked grapes in the morning only.
Skin contact for six hours, followed by pressing. Cold-fermented in steel tanks with the aid of selected yeast strains. Wine kept on primary lees for five months after fermentation.
- BOTTLING DATE** : August 2009 **RELEASE DATE:** September 2009
- ANALYSIS** : Sugar: 1.3g/l Alcohol: 13 vol. % pH: 3.43 Total Acidity: 6.4 g/l
- TASTING COMMENTS** : The natural crispness of Sauvignon Blanc enhances the delicate fruit of Chenin Blanc. The wine rewards with aromas of tropical fruit and citrus.
- BAR CODE: BOTTLE 6002083 000018
 6 X 750 ML 16002083 000619
 12 X 750ML 16002083 000015



Cabernet Sauvignon Blanc (2 rows of experimental Cab planted in Sauv.)

WINES OF ORIGIN SIMONSBERG STELLENBOSCH

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