

DELHEIM

South Africa

SAUVIGNON BLANC CHENIN BLANC 2008

- VINEYARD REPORT** : 62% Sauvignon Blanc, 21% Chenin Blanc and 17% Colombar
- GRAPE ANALYSIS** : Sugar:21-23 pH: 3.32 Total Acidity: 7.2g/l
Balling
- CELLAR REPORT** : Hand picked grapes in the morning only.
Skin contact for 4 hours, before pressing. Cold fermented in steel tanks with the aid of selected yeast strains. Wine kept on primary lees for 3 months after fermentation.
- BOTTLING DATE** : July 2008 **RELEASE DATE:** August 2008
- ANALYSIS** : Sugar: 1.68g/l Alcohol: 13 vol. % pH: 3.38 Total Acidity: 6.67 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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