

DELHEIM



Worth the Journey

HEERENWIJN WHITE N/V



COMPOSITION

58% Sauvignon Blanc, 42% Chenin Blanc

ORIGIN

Stellenbosch, South Africa

GRAPE ANALYSIS

Sugar: 21.5-23°B pH: 3.38% Total acidity: 7.0 g/l

VINIFICATION

The grapes were handpicked (mornings only), kept in skin contact for six hours, then pressed. The juice was cold-fermented in stainless steel tanks with the aid of selected yeast strains. After fermentation the wine was kept on the primary lees for five months. Bottled with a screw cap.

BOTTLING DATE

October 2010

RELEASE DATE

October 2010

ANALYSIS

Residual Sugar: 2.72 g/l
Alcohol: 13.5%
pH: 3.56%
Total Acidity: 5.94 g/l

TASTING NOTES

With the natural crispness of Sauvignon Blanc enhancing the delicate fruit of the Chenin Blanc, this elegant and well-balanced wine rewards with aromas of guava, passion fruit and white peach. Ideal for everyday enjoyment.

MATURATION

Drink now.

BAR CODES

1 x 750ml: 600 2083 00 0018
6 x 750ml: 1600 2083 00 0619
12 x 750ml: 1600 2083 00 0015



Cabernet Sauvignon Blanc (two rows of experimental Cab planted in Sauvignon)