

DELHEIM

South Africa

HEERENWIJN

SAUVIGNON BLANC / CHENIN BLANC 2007

- VINEYARD REPORT** : 46% Sauvignon Blanc, 45% Chenin Blanc and 9% Colombar
- GRAPE ANALYSIS** : Sugar:21-23 pH: 3.30 Total Acidity: 7.0g/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** : June 2007 **RELEASE DATE:** June 2007
- ANALYSIS** : Sugar: 2.3g/l Alcohol: 13 vol. % pH: 3.49 Total Acidity: 6.0 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 that carry through and linger on the palate.

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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