DELHEIM
South Africa

SAUVIGNON BLANC 2007

VINEYARD REPORT : The Sauvignon Blanc vineyards are south facing, and 420m above sea level. Planted with a vine spacing of 1.2m x 2.7m in deep, red, well draining sandy-loam soil.
The 2007 harvest looked promising for Sauvignon Blanc. However, it turned disastrous with the wind on 12 & 13 November 2006 at a speed of 9.5 m / sec. As the Sauvignon Blanc was already in flowering, almost half of the crop was lost either from bad set or flowers just simply blown away.

GRAPE ANALYSIS : Sugar: 21-23 °B pH: 3.3 Total Acidity: 7.70 g/l

CELLAR REPORT : Hand picked grapes in the morning only to ensure cool grapes. Skin contact for 4-6 hours. Cold fermented in steel tanks with the aid of selected yeast strains. Wine kept on primary lees for 3 months after fermentation.

BOTTLING DATE : 7 June 2007 **RELEASE DATE:** 1 July 2007

ANALYSIS : Sugar: 2.6 g/l Alc: 13.5 vol.% pH:3.41 Total Acidity: 7.0g/l

TASTING COMMENTS : A combination of grapefruit, green fig and gooseberry aromas. Refreshing with a lingering, crisp and dry finish.

BAR CODE: BOTTLE 6002083 00 0582
6 X 750ML 1 6002083 00 1081
12 X 750ML 1 6002083 00 0589

Peperboom Sauvignon Blanc

WINES OF ORIGIN SIMONSBERG STELLENBOSCH

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