

DELHEIM

South Africa

SAUVIGNON BLANC 2008

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.

GRAPE ANALYSIS : Sugar: 21-23 °B pH: 3.28 Total Acidity: 7.9 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 4 months after fermentation.

BOTTLING DATE : 15 June 2008 **RELEASE DATE:** 15 July 2008

ANALYSIS : Sugar: 1.96 g/l Alc: 13.0 vol.% pH:3.41 Total Acidity: 6.28g/l

TASTING COMMENTS : Green fig and gooseberry aromas with herbaceous undertones. 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

KNORHOEK ROAD · P.O. BOX 210 · STELLENBOSCH 7599 · SOUTH AFRICA

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