

DELHEIM

South Africa

SAUVIGNON BLANC CHENIN BLANC 2009

- VINEYARD REPORT** : 61% Sauvignon Blanc and 39% Chenin Blanc
- GRAPE ANALYSIS** : Sugar: 22-23°B pH: 3.39 Total Acidity: 7.0g/l
- CELLAR REPORT** : Hand picked grapes in the morning only.
Skin contact on Sauvignon blanc for 4-6 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** : August 2009 **RELEASE DATE:** October 2009
- ANALYSIS** : Sugar: 1.8g/l Alcohol: 13 vol. % pH: 3.48 Total Acidity: 6.72 g/l
- TASTING COMMENTS** : The natural crispness of Sauvignon Blanc enhances the delicate fruit of Chenin Blanc. This is a charming, versatile wine 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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