

DELHEIM



Worth the Journey

SAUVIGNON BLANC 2010



COMPOSITION

100% Sauvignon Blanc

ORIGIN

Simonsberg ward, Stellenbosch, South Africa

VINEYARD

South-facing, 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: 3.2% Total acidity: 7.8 g/l

VINIFICATION

The grapes were handpicked (mornings only), kept in skin contact for four to 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 four months. Bottled with a screw cap.

BOTTLING DATE

August 2010

RELEASE DATE

September 2010

ANALYSIS

Residual Sugar: 2.0 g/l
Alcohol: 13.0%
pH: 3.25%
Total Acidity: 6.9 g/l

TASTING NOTES

Aromas of passion fruit and lime, backed by fresh tropical fruit undertones. Refreshing and lingering with a crisp and dry finish.

MATURATION

Drink now.

BAR CODES

1 x 750ml: 600 2083 00 0582
6 x 750ml: 1600 2083 00 1081
12 x 750ml: 1600 2083 00 0589



Peperboom Sauvignon Blanc