



DELHEIM
worth the journey

CHENIN BLANC (WILD FERMENT) 2016



COMPOSITION

100% Chenin Blanc

ORIGIN

Stellenbosch, South Africa

GRAPE ANALYSIS

Two blocks namely, Ou Jong Steen and Bobbejaan situated on different soils and elevation above sea level were harvested and vinified separately. Ou Jong Steen was harvested in the early mornings on the 27th and 28th of January 2016 where after Bobbejaan was harvested eleven days later.

Ou Jong Steen grape analysis: pH: 3.35 TA: 6.472g/l

Bobbejaan grape analysis: pH: 3.25 TA: 7.91 g/l

VINIFICATION

Picking is done by hand only. Grapes harvested from Bobbejaan were not destemmed but cooled down to ten degrees Celsius and whole bunch pressed the following day. Juice is allowed to settle for one day and racked to 500L and 228L barrels and a tank where alcohol fermentation took place.

Ou Jong Steen grapes were partially pressed whole bunch while the rest was destemmed and lightly pressed allowing the juice to settle overnight. Juice was racked the following day to a combination of 500L and 228 L barrels to start with alcoholic fermentation. Only French oak is used during barrel selection.

Spontaneous (WILD) alcoholic fermentation was done at low temperature and the wine was left in barrels to age for seven months on the lees after which it was racked, blended and lightly fined before being bottled.

Twenty five percent of the final blend was fermented in tank and the rest in a combination of 500L and 228L barrels.

BOTTLING DATE

25 October 2016

RELEASE DATE

November 2017

ANALYSIS

Residual Sugar:	3.10 g/l
Alcohol:	13.86%
pH:	3.33
Total Acidity:	6.70 g/l

TASTING NOTES

The wine is pale straw in colour with a light green tint on the hue. Vibrant aromas of stone fruit, lemon blossoms with undertones of almonds and honey comes to mind. The palate is layered with complex flavours of peaches and pineapple supported by citrus flavours. Subtle oak flavours add to the complexity of the palate.

MATURATION

Drink now or within 2-4 years from vintage.