



# DELHEIM

worth the journey



## DELHEIM CHENIN BLANC UNWOODED 2021

### COMPOSITION

100% Chenin Blanc

### ORIGIN

Simonsberg, Stellenbosch, South Africa

### VINIFICATION

The grapes were handpicked, de-stemmed, crushed and gently pressed. The juice was cold-fermented in concrete and stainless steel tanks with the aid of selected yeast strains. The wine was kept on the lees for a couple of months to aid in the mouth-feel and complexity thereof. Lightly fined and filtered prior to bottling. Vegan friendly – no animal proteins were used during the fining processes.

### ANALYSIS

Alcohol: 13%

Residual Sugar: 3.7

pH: 3.3

Total Acidity: 6.4

### TASTING NOTES

Packed with aromas of white- and yellow peaches, guava and pineapple. A very crisp and zesty wine that is a great stylistic alternative to Sauvignon Blanc. The fresh acidity and abundance of clean fruit flavours lead to a well balanced palate. Green melon flavours round off the lingering finish.



[www.delheim.com](http://www.delheim.com)