



# DELHEIM

worth the journey



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## DELHEIM CHENIN BLANC WILD FERMENT 2020

### COMPOSITION

100% Old Vine Chenin Blanc

### ORIGIN

Simonsberg, Stellenbosch, South Africa

### VINEYARD

Block names: Ou-Jong and Bobbejaan

Size: 3.5ha and 3.72ha respectfully

Soil: Oakleaf prole, mainly decomposed granite

Planted: 1986

Slope: South Facing

Height above sea Level : 220m Ou-Jong and 420m Bobbejaan

### VINIFICATION

We approach this wine in a very natural way of making wine to respect the fruit from the oldest block of Chenin blanc on the farm.

The grapes are picked early morning to keep the temperature as cold as possible. Bunches are destalked and grapes crushed before a gentle press. The juice is left to settle for close to two days at cold temperatures then racked off in to barrels for fermentation. Spontaneous fermentation is allowed to take place (no commercial yeast is used) which allows the wine to tell its own story and that of Delheim terroir.

Post fermentation, the wine is left on its fine lees to mature for another nine months, after which it receives a light filtration and minimum dose of sulphur before bottling. We then keep it at optimum temperature for another year of bottle maturation.

### ANALYSIS

Residual Sugar:	2.2 g/l
Alcohol:	13 %
Total Acidity:	6.2 g/l
pH:	3.28

### TASTING NOTES

A Complex array of wild fermentation characteristics are ever present in this edition of the Delheim wild Ferment. Dominant fragrances on stone fruits and orange peel supported by a subtle notes of honey suckle. Vibrant fruit with plentiful mouth feel and lasting finish on the palate. A truly beautiful display of an old vineyard portraying its story.

**MATURATION** Careful cellaring will allow this wine to age gracefully for at least 6 years from vintage.

**AWARDS** - 93 pts Tim Atkin 2021 SA Report