



# DELHEIM

worth the journey

## SAUVIGNON BLANC 2017



### COMPOSITION

100% Sauvignon Blanc

### ORIGIN

Stellenbosch

### GRAPE ANALYSIS

Sugar: 22 - 23°B      pH: 3.25      Total acidity: 6.80 g/l

### VINIFICATION

The grapes were handpicked, de-stemmed, crushed and gently pressed. The juice was naturally settled and then 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 mouthfeel and complexity thereof. Lightly fined and filtered prior to bottling.

*Vegan friendly- no animal proteins were used during the fining processes*

### BOTTLING DATE

March 2017

### RELEASE DATE

April 2017

### ANALYSIS

Residual Sugar:	2.3 g/l
Alcohol:	13 %
pH:	3.04
Total Acidity:	7.5 g/l

### TASTING NOTES

Rich gooseberry and grapefruit with a fresh asparagus undertone supported by lime aromas. The palate is vibrant and fruity displaying flavours of peach, grapefruit, hint of green pepper and lemongrass on the finish. Enjoy as an aperitif or with salads and seafood dishes.