



# DELHEIM

worth the journey



## SAUVIGNON BLANC 2017

### COMPOSITION

100% Sauvignon Blanc

### ORIGIN

Coastal – sourced from the Stellenbosch (70%) and Darling (30%) regions.

### 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 and a hint of green pepper and lemongrass on the finish. Enjoy as an aperitif or with salads and seafood.

### MATURATION

Drink now or within 2 years from vintage.