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DELHEIM CHENIN BLANC WILD FERMENT 2018

COMPOSITION

100% Chenin Blanc

ORIGIN

Simonsberg, Stellenbosch, South Africa

HARVEST OVERVIEW

The harvest of 2018 delivered wines that are more expressive of fruit flavours than the previous vintage. Two blocks namely Bobbejaan and Ou Jong Steen's grapes were harvested at different ripening stages. Ou Jong Steen was harvested on the 13th February and the Bobbejaan on the 25th February.

VINIFICATION

Fruit from the two blocks were treated differently in the cellar with the Bobbejaan being whole bunch pressed while the Ou jong Steen's grapes was de-stemmed and crushed. Juice yielded was allowed to settle before it was racked into 500L barrels where indigenous yeast played a huge role in contributing to the profile of this wine. The wine was aged for another months on its fine lees ensuring the wine to build depth on the finish.

After fermentation the wine was racked off its primary lees and clarified by means of fining agents resulting in a wine that wasn't filtered before bottling in order to contain the most aromatic compound in the wine that would have been lost due to such an action otherwise.

BOTTLING DATE
NOVEMBER 2018

RELEASE DATE
AUGUST 2019

ANALYSIS

Residual Sugar:	2.2 g/l
Alcohol:	13.38 %
pH:	3.19
Total Acidity:	6.9 g/l

TASTING NOTES

Vibrant straw colour with a green hue. Notes ranging from barley, apricots, peaches to tropical fruit are underpinned by well balance acidity and oak flavours. The wine follows through with citrus notes that linger on the palate. Great to pair with herb-crusted goat's cheese, oyster mushrooms and can be a great companion to southeast Asian inspired dishes or smoked salmon

MATURATION - Drink now or within 2-4 years from vintage.