



DELHEIM
worth the journey



DELHEIM SAUVIGNON BLANC 2019

COMPOSITION

100% Sauvignon Blanc

ORIGIN

Coastal region, South Africa

HARVEST OVERVIEW AND GRAPE ANALYSIS

2019 started with the ideal ripening condition, cool summer evening and mild summer days. The grapes had a naturally higher acid than normal and could ripen for slightly longer. All the vineyards flourished in this time and produced exceptional quality grapes.

Sugar: 20 – 22 Balling

pH: 3.07

TA: 8.17 g/l

VINIFICATION

Picking of the grapes are done by hand in the early morning hours to make sure the grapes come in cold. Skin contact for up to 6 hours was done on selective blocks only. These along with picking of the grapes at different ripening levels contributed to the complexity of the aromas. Juice was inoculated with selected yeast strains and fermented in concrete and steel tanks. Temperature was controlled between 13 – 15 degrees Celsius during alcoholic fermentation. After fermentation the wine was racked off its primary lees and clarified by means of using a combination of bentonite and a plant durative protein to facilitate the settling of grape solids in the wine. A light filtration of this wine was done before being bottled.

RELEASE DATE AUGUST 2018

ANALYSIS

Residual Sugar:

1.8 g/l

Alcohol:

13.18%

pH:

3.24

Total Acidity:

6.5 g/l

TASTING NOTES

This light-toned wine has a green hue expressing its youthfulness. On the nose aromas of tropical & citrus fruit, along with gooseberry, are supported by a lush palate of green figs and lime. This Sauvignon Blanc compliments dishes such as baked aubergine & pumpkin, line-fish and a variety of summer salads. This wine is vegan-friendly. Drink now or within 2-4 years from vintage.



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