



**DELHEIM**  
worth the journey



# DELHEIM CHENIN BLANC WILD FERMENT 2019

## COMPOSITION

100% 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

Slope: South Facing

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

## 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 500 L barrels where indigenous yeast played a huge role in contributing to the prole of this wine.

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

## ANALYSIS

Residual Sugar:	2.6 g/l
Alcohol:	13.5 %
Total Acidity:	5.7 g/l
pH:	3.43

## 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 held together by a subtle hint of caramel. Vibrant fruit with plentiful mouth feel and lasting nish are in beautiful harmony on the palate. A truly beautiful display of sublime vineyards, minimal intervention winemaking and mother nature.

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

**AWARDS** - Old Mutual Wine Trophy Awards - Silver Medal



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