

DELHEIM Worth the Journey

CHENIN BLANC 2011



COMPOSITION

100% Chenin Blanc

ORIGIN

Stellenbosch, South Africa

GRAPE ANALYSIS

Sugar: 21.5-23°B pH: 3.38 Total acidity: 7.0 g/l

VINIFICATION

The grapes were handpicked (mornings only), followed by crushing, de-stemming and pressing. The juice was cold-fermented in stainless steel tanks with the aid of selected yeast strains. After fermentation the wine was kept on the primary lees for two months. Bottled with a screw cap.

BOTTLING DATE

RELEASE DATE

July 2011

June 2011

ANALYSIS

 Residual Sugar:
 3.6 g/l

 Alcohol:
 13.5% vol%

 pH:
 3.55

 Total Acidity:
 5.8 g/l

TASTING NOTES

This wine rewards with tropical fruit and citrus aromas that carry through and linger on the palate. Ideal for everyday enjoyment.

BAR CODES

1 x 750ml: 769172750969



Chenin Blanc Vineyard