



DELHEIM

worth the journey

DELHEIM SAUVIGNON BLANC 2023

COMPOSITION

Sauvignon Blanc

ANALYSIS

Alcohol:	13.0%
Residual Sugar:	4.7 g/l
Total Acidity:	6.3 g/l
pH:	3.36

ORIGIN

Coastal, South Africa



Pair with your favourite chicken Caesar salad variation or grilled aubergine.

VINEYARD

Block Name(s): Klippiess, Peperboom, Plankie, Cabernet and Klapmutskop

Block Size: 2.38 ha, 2.55 ha, 3.04 ha, 3.25 ha and 1.30 ha

Year planted: 2002, 2000, 2001, 1985 and 2001

Trellis system: VSP (vertical shoot positioning)

Soil: Oakleaf profile

Slope: South-west facing

Hight above sea level: 300–440 m

VINIFICATION

The grapes were hand-picked in the early morning hours to ensure the grapes come in cold into the cellar. Skin contact was done for up to 6 hours on selective blocks only. This technique, along with picking the grapes at different ripeness levels, contribute to the complexity of the aromas. The juice was inoculated with selected yeast strains and fermented in concrete and stainless steel tanks. Temperature was controlled between 13–15 °C during alcoholic fermentation. After fermentation the wine was racked off its primary lees and clarified followed by a light filtration of the wine before bottling.

TASTING NOTES

This light-toned wine has an expressive nose of citrus and passion fruit showing lime zest and granadilla notes. The palate is soft with a good balance between the vibrant fruit flavours and acidity that leaves you salivating. Drink now or within 4 years from vintage.



AWARDS & ACCOLADES

3.5 Stars Platter's Guide 2024



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