



DELHEIM
worth the journey



DELHEIM CHENIN BLANC WILD FERMENT 2018

COMPOSITION

100% Chenin Blanc

ORIGIN

Simonsberg, Stellenbosch, South Africa

HARVEST OVERVIEW

2018 harvest was a classic vintage with all the Chenin Blanc blocks performing well. The grapes had reached phenolic ripeness and portray all the hallmarks of the classic Wild Ferment Chenin Blanc.

VINIFICATION

Fruit from the two blocks were treated differently in the cellar with the Bobbejaan being whole bunch pressed while the Oujong 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 profile 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.

RELEASE DATE

JUNE 2019

ANALYSIS

Residual Sugar:	1.9 g/l
Alcohol:	13.89 %
pH:	3.29
Total Acidity:	6.9 g/l

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 finish are in beautiful harmony on the palate. A truly beautiful display of sublime vineyards, minimal intervention winemaking and mother nature.

MATURATION Drinks beautifully now but can mature for another 2-4 years.



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