



DELHEIM

worth the journey

DELHEIM CHENIN BLANC WILD FERMENT 2021

COMPOSITION

100% Old Vine Chenin Blanc

ORIGIN

Simonsberg Stellenbosch, South Africa

ANALYSIS

Alcohol:	13.3%
Residual Sugar:	2.9 g/l
Total Acidity:	6.1 g/l
pH:	3.35

Hand-picked from the oldest block of Chenin Blanc vineyards on Delheim - a Certified Heritage Wine with the Old Vine Association in South Africa.



Pair with a salmon terrine or a mushroom risotto.

VINEYARD

Block names: Ou-Jong and Bobbejaan
 Size: 3.5 ha and 3.72 ha respectfully
 Soil: Oakleaf profile, mainly decomposed granite
 Year planted: 1986
 Slope: South facing
 Height above sea level: 220 m Ou-Jong and 420 m Bobbejaan

VINIFICATION

We approach this wine in a very natural way of making wine to respect the fruit from the oldest block of Chenin Blanc on the farm.

The grapes are picked early morning to keep the temperature as cold as possible. Bunches are de-stalked and grapes crushed before a gentle press. The juice is left to settle for close to two days at cold temperatures then racked off in to barrels and concrete egg-shaped tanks for fermentation. Spontaneous fermentation is allowed to take place, (no commercial yeast is used), which allows the wine to tell its own story and that of Delheim terroir. Post fermentation, the wine is left on its fine lees to mature for another nine months, after which it receives a light filtration and minimum dose of sulphur before bottling. We then keep it at optimum temperature for another year of bottle maturation.

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 supported by a subtle notes of honey suckle. Vibrant fruit with plentiful mouth-feel and lasting finish on the palate. A truly beautiful display of an old vineyard portraying its story.



AWARDS & ACCOLADES

93 pts Tim Atkin SA Wine Report 2023
4.5 Stars Platter's Guide 2024



www.delheim.com