https://www.delibo.co.uk

Delheim Chenin Blanc wild ferment 2020, Stellenbosch



Country :	South Africa
Grape Variety :	Chenin Blanc 100%
Closure :	Cork
Cellar Potential :	6 years
Residual Sugar :	2.2 g
Alcohol :	13%
Bottle Size :	75 cl
Case Size :	6
Vegan :	Yes
Vegetarian :	Yes
Case Barcode :	160002083000657

Grower

Delheim is owned by the Sperling family. The late Michael Hans “Spatz” Sperling, was the Patriarch and also a South African wine industry legend. His wife Vera still resides on the farm. Eldest son Victor Sperling and eldest daughter Nora Sperling-Thiel serve as Directors of the company and live on the farm with their families.

Vineyards

Old vine Chenin Blanc. Block names: Ou-Jong and Bobbejaan. Size: 3.5ha and 3.72ha respectively. Soil: Oakleaf prole, mainly decomposed granite. Planted: 1986. Slope: South Facing. Height above sea Level: 220m Ou-Jong and 420m Bobbejaa.

Winery Philosophy

We believe that we are the custodians of this land, and that we must tread lightly in order to minimise the impact we have on it. We strive to gain a sense of timelessness (allow our vineyards to grow old) and tell stories in our wines, but if we want to achieve that, we need one eye on the future. In everything we do, we seek longevity and sustainability.

Winemaker

Roelof Lotriet

Vinification

The grapes are picked early morning to keep the temperature as cold as possible. Bunches are destalked 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 for fermentation. Spontaneous fermentation is allowed to take place (no commercial yeast is used). 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

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.

Awards

Tim Atkin 2021 SA Report :	93 points

Website

www.delheim.com