



DELHEIM

worth the journey

SHIRAZ 2015

COMPOSITION

100% Shiraz

ORIGIN

Stellenbosch, South Africa

VINEYARD

Grapes of trellised vineyards between the age of eleven and nineteen years were harvested by hand on the Vera Cruz property.

VINIFICATION

The grapes were destalked and lightly crushed before fermentation took place in upright tanks. The juice was allowed to start natural fermentation at low temperatures and after a day inoculated with a selected commercial yeast strain. Temperature during fermentation was carefully controlled between 24-26°C with pump overs being done three times per day. The must was drained before fermentation was completed and allowed to finish fermentation in tank. The wine spent 15 months in a combination of large oak vats and barrels, of which 17% were new oak.

BOTTLING DATE

June 2016

RELEASE DATE

July 2017

ANALYSIS

Residual Sugar:	2.4 g/l
Alcohol:	14.50 %
pH:	3.55
Total Acidity:	5.3 g/l

TASTING NOTES

Deep red/purple in colour. Mulberries, plums, flowers and subtle spice on the nose. Dark chocolate notes are supported by a plush tannin structure that lingers on the palate.

MATURATION

Careful maturation for 4 to 6 years after bottling will reward the wine connoisseur.



"Varkplaas" Shiraz Vineyard

