



DELHEIM

worth the journey

SHIRAZ/CABERNET SAUVIGNON 2016



COMPOSITION

Shiraz is the dominant cultivar in this blend with Cabernet Sauvignon adding structure and finesse to the wine

ORIGIN

Stellenbosch, South Africa

VINEYARD

Grapes of trellised vineyards were hand harvested. Different blocks of each of the cultivars situated in the Muldersvlei bowl were harvested.

VINIFICATION

The grapes were destalked and lightly crushed before fermentation took place in upright tanks. Pump overs were done three to four times per day during fermentation. Temperature during fermentation was carefully controlled between 25-27°C. Each cultivar was fermented separately and was only blended together after maturation in barrels. The wine spent 13 months in a combination of different French oak barrels, of which 12% were new oak.

BOTTLING DATE

October 2017

RELEASE DATE

December 2017

ANALYSIS

Residual Sugar:	2.5 g/l
Alcohol:	13.39 %
pH:	3.59
Total Acidity:	5.50 g/l

TASTING NOTES

Light crimson colour with a purple tinge which indicates youthfulness of the wine. On the nose prunes, blue berries with undertones of spice and dark chocolate come to mind. The palette lingers with flavours of fruit supported by silky tannins.

MATURATION

Careful maturation for 2 to 4 years after bottling will reward the wine connoisseur.

