



DELHEIM
worth the journey

VERA CRUZ SHIRAZ 2015

COMPOSITION

100% Shiraz
Single vineyard block namely; Skoolbosstok

ORIGIN

Simonsberg, Stellenbosch, South Africa

VINEYARD

Grapes of bush vines between the fifteen to twenty years of age were harvested by hand on the Vera Cruz property.

VINIFICATION

Grapes were harvested on three different ripening levels. This is done to ensure diversity of fruit and adds to the complexity of flavours on the palate.

The grapes were destalked and lightly crushed before fermentation took place in small open fermenters. 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 26-28°C with punch downs done three times per day. The must was drained after alcoholic fermentation was completed and allowed to undergo malolactic fermentation in 500L barrels. The wine spent 15 months in 500L barrels with 30% of the barrels being new. It was racked into 2nd and 3rd fill 500L barrels and spends another 3 months in these barrels before being racked and bottled.

BOTTLING DATE

December 2016

RELEASE DATE

To be confirm

ANALYSIS

Residual Sugar:	1.98 g/l
Alcohol:	14.67 %
pH:	3.70
Total Acidity:	5.21 g/l

TASTING NOTES

Deep red/purple in colour. Potpourri, black pepper and spice on the nose. Blueberries flavours are supported by a plush tannin structure that lingers on the palate. This full bodied wine is age worthy and will reward the wine connoisseur in the years to come.

MATURATION

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

