



# DELHEIM

worth the journey

## MERLOT 2015

### COMPOSITION

93% Merlot  
4% Cabernet franc  
3% Malbec

### ORIGIN

Stellenbosch, South Africa

### VINEYARD

From 13- and 19-year-old trellised vines on the 5-wire Perold system. Selected bunches were removed in two tranches before harvest to ensure maximum concentration of tannins and colour. Summer pruning ensured correct light exposure and canopy density.

### VINIFICATION

The juice from the handpicked grapes was fermented in stainless steel fermenters with the aid of a selected yeast strains. Temperature was maintained between 25–28°C. A combination of pump-overs and rack & returns were done during fermentation. Juice was left on the skins for extended maceration of 18 days, after which it was matured in French oak for 15 months (20% new oak).

### BOTTLING DATE

August 2016

### RELEASE DATE

To be confirm

### ANALYSIS

Residual Sugar:	2.5 g/l
Alcohol:	14.35 %
pH:	3.53
Total Acidity:	5.7 g/l

### TASTING NOTES

Notes of tobacco, red fruit with whiffs of cloves and cinnamon are detected on the nose. A full bodied and elegant style of Merlot, with a subtle structure and silky tannins. Fresh plum and blueberry flavours linger on the finish.

### MATURATION

This wine will benefit from careful cellaring for 3-4 years from vintage.



*"Peperboom" Merlot Vineyard*

