DELHEIM

worth the journey

DELHEIM GRAND RESERVE 2015

COMPOSITION
84% Cabernet Sauvignon
11% Merlot
5 % Cabernet franc

ORIGIN
Stellenbosch, South Africa

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

The Cabernet Sauvignon grapes are from three different vineyards planted on soils in the Stellenbosch region. Cabernet Franc from the block "Vaaldraai" planted on the foothill of Klapmutskop and Merlot from the Peperboom vineyard also situated on the slopes of Klapmutskop are included in this blend.

VINEYARD
The unique terroir these vines is grown echoes in this blend. The age of these vines ranging from 10 years to older also contributes to the exceptional quality of the grapes at harvest.

VINIFICATION
Grapes are picked by hand in order to minimalize material other than grapes as well as to be able to do bunch selection in the vineyard. Great care is taken in the cellar to optimise extraction of flavours during fermentation. Pump overs and punch downs are done three times per day with two rack and return being done before the alcoholic fermentation is completed. Fermentation temperature was maintained between 25 and 28 degree Celsius. Post maturation was done on the Merlot component. The different components spend 16 months in French oak, hogshead, barrels of which 30% where new. After the 16 months the blend was made and aged for another 4 months as a blend in 300L barrels of which only 20% where new oak.

BOTTLING DATE	RELEASE DATE
NOVEMBER 2016	AUGUST 2018

ANALYSIS
Residual Sugar:	2.6 g/l
Alcohol:	14.87 %
pH:	3.62
Total Acidity:	6 g/l

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TASTING NOTES

This wine has a dark red ruby colour with a youthful hue. Classical in its own style with aromas of truffle, mint cassis and delicate nuances of red berry fruit flavours. This is a full bodied wine well supported on the palate without overpowering its delicate red berry notes.

MATURATION

This wine will benefit from ageing up to ten years from vintage.