



DELHEIM
worth the journey



DELHEIM VERA CRUZ SHIRAZ 2014

COMPOSITION

100% Shiraz

ORIGIN

Simonsberg Ward Stellenbosch, South Africa

VINEYARD

Selected from a single vineyard, known as the "Skooltjie" (school) bushvine. 21 year old double-row bushvines on Oakleaf soils, facing South-Southwest.

VINIFICATION

Great effort is made during harvesting. Selected pockets of vines are harvested separately over 3 harvesting dates. Grapes are harvested by experienced pickers where the critical initial selection is made. The grapes were destemmed and lightly crushed into open top fermenters. The juice was allowed to start natural fermentation at low temperatures and after a day inoculated with a selected strain. Fermentation was done at 28°C and kept on the skins for 10 days. A combination of pump-overs and punch downs were done. The wine spent 17 months in barrel of which 40% were new, all French oak.

BOTTLING DATE
SEPTEMBER 2016

RELEASE DATE
JULY 2017

ANALYSIS

Residual Sugar:	2.50 g/l
Alcohol:	14.5 %
pH:	3.59
Total Acidity:	5.60 g/l

TASTING NOTES

Dark plum and black berry aromas with hints of spice, violets, smoke, iodine and iron. Big and bold with smooth tannins and dark, spicy black fruit on the palate. The acidity adds some freshness on the finish. Careful cellaring will allow this wine to age gracefully for at least 8-10 years from vintage.

MATURATION

Careful cellaring will allow this wine to age gracefully for at least 8 years from vintage.



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