



DELHEIM
worth the journey



DELHEIM SHIRAZ 2016

COMPOSITION

100% Shiraz

ORIGIN

Stellenbosch, South Africa

VINEYARD

Various blocks of Shiraz planted on different soil types and aspect in the Muldervlei bowl ranging from year old to years. Picking was done only by hand to ensure careful selection of grapes in the vineyards. The shortage of water in this particular year, along with colder temperatures towards the end of the summer, made picking dates even more difficult to decide on in this year.

VINIFICATION

Grapes were de-stemmed and crushed, where after it was fermented in stainless steel tanks by a selected yeast strain. This was the first year that we included whole clusters in the fermentation vessel. This technique enables partial carbonic maceration some technique widely used in the production of fruit driven wines. Pump overs were done three times per day every five hours. The wine spent 12 months as individual lots in different size barrels or vats ranging from 225L, 500L and 8400L. Only 15% of new oak was used the rest was third and fourth fill barrels.

RELEASE DATE

ANALYSIS

Residual Sugar	2g/l
Alcohol:	14.32%
pH:	3.42
Total Acidity:	5.8

TASTING NOTES

Dark red in colour with a purple undertone indicates the youthfulness of the wine in the glass. Spicy notes with hints of blueberry, dark chocolate are detected on the nose. The wine is medium bodied with great depth of fruit flavours on the mid palate, supported by a firm tannin structure. This wine will pair well with most dishes.



www.delheim.com