



DELHEIM

worth the journey

CABERNET SAUVIGNON / SHIRAZ 2014

COMPOSITION

Cabernet Sauvignon & Shiraz

ORIGIN

Coastal Region, South Africa

VINIFICATION

Fermentation with selected yeast strains. Temperature was maintained at 25-28°C. Pump-overs were conducted four times a day until fermented dry. The wine was matured for 10 months in French oak barrels, and then bottled with a screw cap. **Vegan friendly – no animal proteins were used during the fining processes.**

BOTTLING DATE

August 2015

RELEASE DATE

September 2015

ANALYSIS

Residual Sugar:	3.06 g/l
Alcohol:	13.5%
pH:	3.65
Total Acidity:	5.02 g/l

TASTING NOTES

This wine has a youthful ruby red colour, followed by aromas of blueberries, plums, spice, liquorice and some minty undertones. Smooth and supple on the entry, with juicy red fruit flavours which follow through nicely. Medium-bodied, with generous length on the finish. For non-vegans, this wine will pair nicely with lamb stew, pepper sirloin and grilled chicken dishes.

MATURATION

Drink now, or within 2-3 years from vintage.



"Varkplaas" Shiraz Vineyard