



DELHEIM

worth the journey

GRAND RESERVE 2013



COMPOSITION

100% Cabernet Sauvignon

ORIGIN

Stellenbosch, South Africa

VINEYARD

From two vineyards situated on a south-westerly slope in the Simonsberg area, Stellenbosch.

VINIFICATION

The handpicked grapes were fermented in upright fermenters with the aid of selected yeast strains. Temperature was maintained at 25-28°C. A combination of pump overs and rack-and-returns were used during fermentation. The wine spent an average of 18 days on the skins. Matured for 17 months in 300L French oak barrels, of which 31% were new.

BOTTLING DATE

October 2014

RELEASE DATE

October 2015

ANALYSIS

Residual Sugar:	2.0 g/l
Alcohol:	14.0%
pH:	3.63
Total Acidity:	5.50 g/l

TASTING NOTES

Typical Simonsberg-Stellenbosch profile, with cedarwood, pencil shavings and oak spice aromas, and a slight herbaceous undertone. The palate is well structured with fine and delicate tannins and beautiful oak integration. Cassis flavours linger on the finish.

MATURATION

This wine has all the age worthy hallmarks which will allow it to mature gracefully for at least 10 years from vintage. Careful cellaring will reward the drinker for many years to come.



"November" Cabernet Sauvignon Vineyard