



DELHEIM

worth the journey

MERLOT 2014

COMPOSITION

89.8% Merlot / 10.2% Petit Verdot

ORIGIN

Stellenbosch, South Africa

VINEYARD

From 13- and 19-year-old trellised vines on the 5-wire Perold system. Selected bunches were removed in two tranches before harvest to ensure maximum concentration of tannins and colour. Summer pruning ensured correct light exposure and canopy density.

VINIFICATION

The juice from the handpicked grapes was fermented in stainless steel fermentors with the aid of a selected yeast strains. Temperature was maintained between 25–28°C. A combination of pump-overs and rack & returns were done during fermentation. Juice was left on the skins for extended maceration of 18 days, after which it was matured in French oak for 15 months (20% new oak).

BOTTLING DATE

January 2016

RELEASE DATE

September 2016

ANALYSIS

Residual Sugar:	2.1 g/l
Alcohol:	14%
pH:	3.56
Total Acidity:	5.17 g/l

TASTING NOTES

Bright crimson colour. Aromas of tobacco, black cherries, red currants are supported by whiffs of cloves and cinnamon. A full bodied and elegant syle of Merlot, with a supple structure and silky tannins. Fresh plum and blueberry flavours linger on the finish.

MATURATION

This wine will benefit from careful cellaring for 3-4 years from vintage.



"Peperboom" Merlot Vineyard

