



DELHEIM

worth the journey

SHIRAZ - CABERNET SAUVIGNON 2015



COMPOSITION

Shiraz (62%), Cabernet Sauvignon (26%), Pinotage (10%), Tempranillo (2%)

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 14 months in mostly large French oak Foudres, and then bottled with a screw cap. ***Vegan friendly – no animal proteins were used during the fining processes.***

BOTTLING DATE

October 2016

RELEASE DATE

November 2016

ANALYSIS

Residual Sugar:	2.4 g/l
Alcohol:	13.5%
pH:	3.67
Total Acidity:	5.30 g/l

TASTING NOTES

Bright ruby red colour. Aromas of ripe, sweet mulberry, plum and blueberry, underpinned by subtle spicy notes. Smooth and supple on the entry, with juicy red fruit flavours to support the elegant structure. Medium-bodied, with generous length on the finish. Pair with lamb stew, pepper sirloin, grilled chicken dishes and pizza.

MATURATION

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



“Varkplaas” Shiraz Vineyard