

Delheim Cabernet Sauvignon 2002

Medium-bodied with cassis and mint, followed by subtle cinnamon-like nuances. The careful maturation in French oak barrels, resulted in a firm, dry tannin structure. This will ensure that the wine will age up to 5 years from vintage.

Enjoy with roast dishes such as duck, lamb and beef.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Delheim Wine Estate

winemaker : Conrad Vlok

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.35 g/l pH : 3.64 ta : 6.08 g/l

type : Red **style :** Dry **body :** Medium **taste :** Herbaceous **wooded**

pack : Bottle

in the vineyard : Planted as double row bush vines in an EW direction. Vineyard situated on well-drained loamy sand soils, at 200m above sea level. Good summer pruning allowed for good sunlight penetration and crop control.

in the cellar : Hand picked grapes. Crushing and destemming was followed by 'cold soak' overnight. Fermentation took place in rototanks and upright fermenters with the aid of selected yeast strains. Temperature was maintained at 25 - 28°C. Wine was racked and returned thrice daily. The wine was matured in 225 litre French oak barrels for 12 months (25% new).



Delheim Wine Estate

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