

Delheim Cabernet Sauvignon Reserve 2002

Intense with expressive fruit aromas. Hints of violets, ripe berry fruit, mint and rich mocha.

Enjoy with venison, roast lamb and beef.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker : The Delheim team

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.53 g/l pH : 3.55 ta : 6.26 g/l

type : Red **wooded**

pack : Bottle

in the vineyard : The 18- year old bush vines grow on South Westerly slopes in the Muldersvlei Bowl.

about the harvest: Hand picked grapes.

in the cellar : Fermentation took place in rototanks and upright fermenters with the aid of selected yeast strains. Temperature was maintained at 25 â€” 30Â°C. Wine was raked and returned thrice daily. The wine was matured in 225 litre French oak barrels for 18 months.

