

Delheim Grand Reserve 1996

A classic, aristocratic wine made in strictly limited quantities. Given a minimum of treatment and aged exclusively in new small French oak, the wine is richly textured with layers of flavour and well-structured tannins. A serious wine that merits careful cellaring for five years before true greatness develops, and ten years to reach its fabulous best. Serve with roast beef or lamb, Brie or Camembert.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Delheim Wine Estate

winemaker : Philip Costandius

wine of origin : Coastal

analysis : alc : 12.88 % vol rs : 1.7 g/l pH : 3.99 ta : 5.1 g/l

type : Red

pack : Bottle

Wine Magazine UK - 92 Points

ageing : 5 to 10 years

in the cellar : During fermentation, a rack-and-return treatment was carried out, thrice daily. After fermentation the wines were allowed an extended skin maceration for one month.

Maturation for two years in 50% new French Oak 225L.

Bottling Date: August 1998

Release Date: 01 April 1999



Delheim Wine Estate

Stellenbosch

021 888 4600

www.delheim.com