

Delaire Red 2006

This deep red wine with a purple hue shows rich aromas of cassis and cinnamon with a hint of liquorice. The intense flavours are mouth filling and remind of liquorice and blackberry with fine tannins and a long chocolate finish.

Serve with braised lamb, oxtail or chocolate.

variety : Cabernet Sauvignon | 43% Cabernet Sauvignon, 32% Merlot, 11% Petit Verdot, 9% Shiraz, 4% Cabernet Franc, 1% Malbec

winery : Delaire Graff Estate

winemaker : Morne Vrey

wine of origin : Stellenbosch

analysis : alc : 14.47 % vol rs : 2.3 g/l pH : 3.68 ta : 6.0 g/l va : 0.71 g/l so2 : 101 mg/l fso2 : 31 mg/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : It was a very healthy season with warm to very warm, dry periods during the ripening and harvest season. The growing season was windy, but weather conditions favoured the production of top quality wines with concentrated flavours.

about the harvest: The grapes were 100% hand picked in the refreshing hours of the early morning from a combination of Delaire mountain vineyards and other high altitude vineyards in the Stellenbosch region.

in the cellar : Extensive sorting of the grapes formed part of the quality management process. The grapes were then destemmed, not crushed and fermentation took place for 10 days at 24°C with gentle push downs for extraction. Afterwards, the wine was basket pressed and went into French Oak barrels, where malo-lactic fermentation took place and was further matured for another 18 months post fermentation.

