

Delheim Grand Reserve 1997

Strong scents of mint marks the nose. Vanilla and spicy fruits show in the mouth. This wine shows the typical upfront fruit character of the 1997 vintage and exhibits great complexity. A serious wine that merits careful cellaring for five years before true greatness develops, and ten years to reach its fabulous best.

variety : Cabernet Sauvignon | Cabernet Sauvignon winery : Delheim Wine Estate winemaker : Philip Costandius wine of origin : Coastal analysis : alc : 13.49 % vol rs : 1.9 g/l pH : 3.78 ta : 6.08 g/l type : Red pack : Bottle



ageing: 5 to 10 years

in the cellar : Production:

With aid of selected yeast strains in upright fermenters and rototanks. Temperature controlled at 25 - $30\hat{A}^{\circ}C$ and rack and return thrice daily. Matured for 18 months in 2251 new French Oak casks.

Awards: Silver Veritas Award 2000



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