

## Delheim Shiraz 2006

Complex, with blackberry aromas, backed by pepper and spicy undertones. The wine has silky tannins and a smooth finish. Drink now or mature for up to 5 years after vintage.

Enjoy with food dishes such as vegetable breyani, seafood paella and venison.

**variety :** Shiraz | 100% Shiraz

**winery :** Delheim Wine Estate

**winemaker :** Brenda van Niekerk

**wine of origin :**

**analysis :** alc : 14.5 % vol rs : 2.63 g/l pH : 3.51 ta : 6.12 g/l

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

**pack :** Bottle **closure :** Cork

**in the vineyard :** 14- and 6 year-old trellised vineyards. A good fruit canopy was achieved, as a result of intensive summer pruning. Grapes were harvested with the following analysis:

**about the harvest:** Sugar: 24-25°B pH: 3.65 Total acidity: 5.6 g/l

**in the cellar :** Fermentation in rototanks and upright fermenters with the aid of selected yeast strains. Temperature was controlled between 25 – 28°C. Racked and returned once a day followed by three pump overs daily. The wine was matured for 11 months in 98% French- and 2% American oak – 10% new.



### Delheim Wine Estate

Stellenbosch

021 888 4600

[www.delheim.com](http://www.delheim.com)