

## Delheim Cabernet Sauvignon 2006

Concentrated with expressive fruit aromas, backed by liquorice and mint undertones. The wine is full-bodied and lingers on the palate.

Enjoy with roast dishes such as duck, lamb and beef.

**variety :** Cabernet Sauvignon | 100%

**winery :** Delheim Wine Estate

**winemaker :** Brenda van Niekerk

**wine of origin :**

**analysis :** alc : 14 % vol   rs : 2.4 g/l   pH : 3.49   ta : 6.9 g/l

**type :** Red   **style :** Dry   **body :** Huge   **taste :** Mineral   **wooded**

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

**in the vineyard :** The Cabernet Sauvignon comes from two vineyards, situated on a South- Westerly slope in the Muldersvlei Bowl, the one being 19 year old bush vines, and the other a 7 year old trellised vineyard. The average yield was 5 tons/ha.

**in the cellar :** Hand picked grapes. Fermentation took place in rototanks and upright fermenters with the aid of selected yeast strains. Temperature was maintained at 25 – 30°C. The wine was racked and returned once a day, followed by 3 pump-overs per day. The wine was matured in 225 litre French- and Hungarian oak barrels for 13 months (38% new).



### Delheim Wine Estate

Stellenbosch

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