

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 raked 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

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www.delheim.com