

## Solms-Delta Gemoedsrus 2010

Black colour, toasted almond aromas on the nose, dark chocolate on the palate, with medium sweet well-rounded finish.

**variety :** Shiraz | 100% Shiraz

**winery :** Solms-Delta Wine Estate

**winemaker :** Hilko Hegewisch

**wine of origin :** Franschhoek

**analysis :** alc : 18.5 % vol    rs : 78.8 g/l    pH : 3.46    ta : 7.2 g/l

**type :** Fortified    **style :** Sweet    **wooded**

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

**in the vineyard :** This wine is a tribute to our late great musician-in-residence, Alex van Heerden (1974-2009). In a brief whirlwind of generosity he passed the precious legacy of Cape music into hands and hearts. 'Gemoedsrus' ('peace of mind') was the title track of his last album, released just a few weeks after his tragic death. Today the composer of Gemoedsrus, Les Javan, still continues Alex's work at Solms-Delta, which now boasts over 60 resident farm-worker musicians.

**about the harvest:** The Shiraz bunches were desiccated on the vine, then harvested in two tranches. The earlier tranche was pressed and the skins were distilled into grappa. Wine was fermented from the later tranche, in open oak barrels. Grappa was added to the wine on the skins, then the whole was pressed.

**in the cellar :** Style of Wine: Desiccated Shiraz, fortified with Shiraz husk spirit (grappa). An innovative new approach to 'port' wine.

**Vinification:**

1. The Shiraz bunches were desiccated on the vine, then harvested in two tranches.
2. The earlier tranche was pressed and the skins were distilled into grappa.
3. Wine was fermented from the later tranche, in open oak barrels.
4. Grappa was added to the wine on the skins, then the whole was pressed.

**Maturation:** Matured for 15 months, to retain the primary fruit aromas, in mostly new French oak barrels.

