

Delheim Vera Cruz Estate Shiraz 2007

Intense pepper and spice aromas, with blackberry and smoky undertones. Complex core of mocha, prune and leather sheathed by firm, chalky fruit and oak tannins. Handsome, with focused concentration, power and flavour.

variety : Shiraz | 100 % Shiraz

winery : Delheim Wine Estate

winemaker : Brenda van Niekerk

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 14.0 % vol rs : 2.26 g/l pH : 3.50 ta : 6.29 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

ageing : This wine will benefit from bottle maturation of 6 – 8 years.

in the vineyard : The vineyards were drip-irrigated to prevent the vines from becoming stressed. Fruit quality was optimised through crop reduction and selective handpicking at optimum ripeness from a 17-year-old double-row of bush vines.

about the harvest: Grapes were handpicked.

in the cellar : After the handpicked grapes had been de-stemmed and crushed, the juice was fermented in upright stainless steel tanks with the aid of selected yeast strains, with the temperature being maintained at 25° C - 28° C. The wine was pumped-over thrice a day until fermented dry, and then matured for fifteen months in French oak barriques (82% new). This wine is a fine blend from a limited number of these barriques; only eleven of the best were selected for the 2007 vintage.

Bottling Date: December 2008

Release Date: June 2011



Delheim Wine Estate

Stellenbosch

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