

Delheim Merlot 2008

An elegant wine with black cherry aromas, complemented by hints of coffee bean and mocha undertones. Well-balanced with silky tannins and a smooth finish.

variety: Merlot | 95% Merlot, 5% Cabernet Sauvignon

winery: Delheim Wine Estatewinemaker: Brenda van Niekerkwine of origin: Simonsberg-Stellenbosch

analysis: alc:14.3 % vol rs:2.2 g/l pH:3.56 ta:5.80 g/l

type:Red style:Dry body:Medium wooded

in the vineyard: From 10- and 16-year-old trellised vines on 5-wire Perold. Selected bunches were removed in two tranches before harvest to ensure maximum concentration of tannins and colour. Summer pruning ensured correct light exposure and canopy density.

in the cellar: The juice from the handpicked grapes was fermented in roto-tanks and upright fermentors with the aid of selected yeast strains. Temperature was maintained at 25°- 30°C. The wine was racked and returned once daily, followed by two pump-overs per day, and then matured for 13 months in French oak (38% new).

Bottling Date: June 2011 Release Date: August 2011



Delheim Wine Estate

Stellenbosch

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