

Delheim Shiraz 2010

Complex, with soft berry aromas, complemented by hints of pepper and spice. This wine is full-bodied and lingers on the palate.

variety : Shiraz | 100% Shiraz

winery : Delheim Wine Estate

winemaker : Brenda van Niekerk

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 4.4 g/l pH : 3.66 ta : 6.2 g/l

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

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

2013 John Platter Guide - 4 stars

ageing : Drink now or mature for up to five years after vintage.

in the vineyard : From 9 and 17-year-old trellised vineyards. A good fruit canopy was achieved as a result of intensive summer pruning.

Origin

Simonsberg ward, Stellenbosch, South Africa

about the harvest: Picked at 24 - 25.5°B, with a pH of 3.60 and TA 5.6 g/l.

in the cellar : The juice was fermented in roto-tanks and upright fermentors with the aid of selected yeast strains. Temperature was maintained between 25-28°C. Pump-overs were carried out thrice daily, until fermented dry. The wine was matured for 13 months in 98% French oak and 2% American oak.

Bottling Date: May 2012

Release Date: August 2012



Delheim Wine Estate

Stellenbosch

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