

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/?.

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. Pumpovers 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 SHIRAZ SIMONSBERG STELLENBOSCH

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