

Solms-Delta Koloni 2012

Koloni has intense aromatics that show spicy floral notes with hints of gingerbread, citrus and litchi. The wine has a dense palate, balanced by a fine acidity that gives a lingering, yet surprisingly dry finish.

Koloni will do well with aromatic dishes and cheese-lovers should sample with Gruyère or mature cheddar.

variety : Muscat d'Alexandrie | 72% Muscat de Frontignan, 28% Muscat D'Alexandrie

winery : Solms-Delta Wine Estate

winemaker : Hilko Hegewisch

wine of origin :

analysis : alc : 14.5 % vol rs : 13.4 g/l pH : 3.49 ta : 7.2 g/l

type : White **style :** Dry **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

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ageing : Koloni can be enjoyed now or allowed to further develop for up to 5 years.

Label Detail

Koloni is the isiXhosa name for the Cape. This region was first colonized 2000 years ago, when the northern Khoe herders settled the traditional hunting grounds of the indigenous San. It was colonized again in the 17th century by Dutch traders. Successive waves of European settlers followed. Today most migrants to the Koloni are amaXhosa from the agrarian Eastern Cape.

in the vineyard : History of farm: This 320 year old Franschhoek farm has reclaimed its historic role under the direction of Prof. Mark Solms, a world-renowned neuro-scientist.

Farm location: Delta Rd, off R45, Franschhoek Valley

Farm owner: Solms Family Trust, Astor Family Trust and the farm's workers trust (Wijn de Caab Trust)

Viticulturist: Rosa Kruger

Background: Koloni is the isiXhosa name for the Cape.

about the harvest: The Muscat d'Alexandrie was harvested from vineyards on Solms Delta with yields of between 5-6 tons per hectare. The Muscat de Frontignan was harvested from Solms Delta as well as a vineyard in the Nuy Valley. The grapes were desiccated on the vine and harvested once optimal sugar and flavour concentration was achieved.

in the cellar : Grape Varietals: A blend of 72% Muscat de Frontignan and 28% Muscat d'Alexandrie (all desiccated on the vine)

Style of Wine: Something quite different! A dry after-dinner wine, or an aperitif, or for drinking by itself (Vino di meditazione).

Vinification: The grapes were crushed and given overnight skin contact to extract flavours. The must was then pressed and fermented in stainless steel tanks.

Maturation: The wine was matured for 10 months on the lees in stainless steel tanks.

