

## Solms-Delta Hiervandaan 2010

Dark colour, intense flavours, dried orange peel aromas; rich food-friendly wine with great ageing potential.

Style of Wine: Classic Rhône style blend but with a twist: a desiccated component by an ancient Greek method.

**variety** : Shiraz | 33% Shiraz, 25% Mourvedre, 25% Grenache, 17% Carignan

**winery** : Solms-Delta Wine Estate

**winemaker** : Hilko Hegewisch

**wine of origin** : Franschhoek

**analysis** : **alc** : 14.0 % vol **rs** : 3.1 g/l **pH** : 3.57 **ta** : 5.9 g/l

**type** : Red **style** : Dry **wooded**

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

**in the vineyard** : 'Hiervandaan' (meaning 'from this place') is a word with special significance in the colonial history of the Cape. It was used by early European settlers to define their new identity: 'Ons is hiervandaan, ons is Afrikaners.' ('We are from this place, we are Africans.')

History of farm: The more than 320 year old Franschhoek farm has reclaimed its historic role as a wine estate under the direction of Prof. Mark Solms, a world-renowned neuroscientist.

Farm location: Delta Rd, off R45, Franschhoek Valley

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

Viticulturist: Rosa Kruger

**in the cellar** : Vinification: Part of the Shiraz grapes (12% of the total blend) was desiccated on the vine to concentrate colour and flavour.

Maturation: Matured for 14 months in seasoned French oak. Regularly stirred in the barrels.

