

## Solms-Delta Hiervandaan 2011

Liquorice and warm spice that opens up to wild berries and sour cherry on the nose. The wine is elegant, with a fine tannin structure and focused acidity that is balanced by juicy red fruit on the palate.

Perfect pairing with simple, grilled or roasted meat and game dishes. Works well with beef/vegetable stew, chicken pot pie, or a four-cheese Macaroni and do not forget a nice thin based pizza.

**variety** : Shiraz | 40% Shiraz, 35% Grenache, 19% Carignan, 5% Viognier, 1% Mourvèdre

**winery** : Solms-Delta Wine Estate

**winemaker** : Hilko Hegewisch

**wine of origin** : Franschhoek

**analysis** : **alc** : 14.0 % vol **rs** : 2.7 g/l **pH** : 3.46 **ta** : 6.4 g/l

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

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

**ageing** : Hiervandaan should reach its peak between 3-5 years after maturation, but will last for up to 10 years.

### Label Detail

'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.)

**about the harvest**: The grapes were harvested from various vineyards, including our own, each adding complexity of the blend due to their unique terroir. Soils varied from shale to decomposed granite.

**in the cellar** : Grape Varietals: Shiraz 40%, Grenache 35%, Carignan 19%, Viognier 5%, Mourvèdre 1%

Vinification: Traditional methods were used in the winemaking with regular pumpovers to ensure optimal extraction.

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

