

Delheim Cabernet Sauvignon 2012

Dark in colour with a red rim. Typical Simonsberg-Stellenbosch, flavours and aromas of black current, cassis, spice and dark chocolate. The palate is well structured with fine oak integration and a lingering finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Delheim Wine Estate
winemaker : Brenda van Niekerk
wine of origin : Simonsberg-Stellenbosch
analysis : alc : 14.0 % vol rs : 2.38 g/l pH : 3.58 ta : 5.9 g/l
type : Red style : Dry body : Medium wooded
pack : Bottle size : 750ml closure : Cork

2015 John Platter Guide - 4 stars

ageing : Ageworthy.

Bottling Date: October 2012

in the vineyard :

Origin: Simonsberg ward, Stellenbosch, South Africa
From two vineyards situated on a south-westerly slope in the Muldersvlei bowl.

about the harvest: Grapes were hand picked.

in the cellar :

The handpicked grapes were fermented in upright fermentors with the aid of selected yeast strains. Temperature was maintained at 25° - 28°C. A combination of pumpovers and rack and returns were used during fermentation. The wine spent an average of 18 days on skins. Matured for 15 months in French oak, 31% new.

Bottling date: October 2012

Release date: February 2013



Delheim Wine Estate

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