

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 off 18 days on skins. Matured for 15 months in French oak, 31% new.

Bottling date: October 2012

Release date: February 2013



Delheim Wine Estate

Stellenbosch

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