

Solms-Delta Africana 2012

A dark and concentrated wine, the Africana is nuanced with liquorice, black cherries, cassis fruit and hints of potpourri. The firm tannin on the palate is balanced by a fine acid and full body that gives the wine a generous feel with a powerful finish.

Deep, concentrated and intense, Africana prefers a powerful food partner: try it with well-seasoned game (it's especially good with venison pie) or Mediterranean style meals with grilled vegetables, prosciutto and peppery salami's.

variety : Shiraz | 100% Shiraz

winery : Solms-Delta Wine Estate

winemaker : Hagen Viljoen

wine of origin : Franschhoek

analysis : **alc** : 14.5 % vol **rs** : 3.0 g/l **pH** : 3.82 **ta** : 6.0 g/l

type : Red **style** : Dry **body** : Full **wooded**

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

ageing : 5 - 8 years

Label Detail

Africana is the cultural produce of Africa. Delta farm has been a rich source of Africana.

about the harvest: The grapes for the Africana were harvested from vineyards in the Franschhoek and Wellington regions and yielded between 6-8 tons per hectare. The various soils, from decomposed granite to alluvial deposits, each contributed to the complexity of grapes selected from the unique sites.

in the cellar : **Style of Wine**: Single varietal Shiraz desiccated on the vine
Vinification: The desiccated grapes were fermented as whole berries and pumped over at regular intervals to ensure homogenization and optimal extraction. Once alcoholic fermentation was completed the wine was pressed off the skins and allowed to undergo natural malolactic fermentation in stainless steel tanks after which it was raked to barrels.

Maturation: Matured for 16 months in seasoned French oak barrels.

