

Solms-Delta Gemoedsrus 2012

Intense and flavourful with dried prune, black pepper and dark chocolate on the nose that carries over to the palate with a medium sweet, well rounded finish.

Enjoy it on its own, or at any informal occasion, al fresco at a braai, or around a convivial dinner table, paired with hearty peasant dishes.

variety : Shiraz | 100% Shiraz
winery : Solms-Delta Wine Estate
winemaker : Hagen Viljoen
wine of origin : Franschhoek
analysis : **alc** : 18.5 % vol **rs** : 66.0 g/l **pH** : 3.6 **ta** : 5.0 g/l
type : Fortified **style** : Sweet **wooded**
pack : Bottle **size** : 750ml **closure** : Cork

ageing : Can be cellared for up to 10 years, allowing for subtle nuances with aging.

Style of Wine

Desiccated Shiraz, fortified with Shiraz 'grappa' (husk spirit). An innovative new approach to 'port' (fortified wine).

Label Detail

This wine is a tribute to our late great musician-in-residence, Alex van Heerden (1974-2009). In a brief whirlwind of generosity he passed the precious legacy of Cape music into hands and hearts. 'Gemoedsrus' ('peace of mind') was the title track of his last album, released just a few weeks after his tragic death. The composer of Gemoedsrus, together with Adriaan Brand, continued Alex's work at Solms-Delta, which now boasts over 180 farm-worker musicians.

in the vineyard : The Shiraz grapes used for the Gemoedsrus are obtained from vines desiccated on Solms-Delta and the Franschhoek surrounds.

about the harvest : The bunches are allowed to reach a sugar level of 29 degrees Brix to ensure that maximum concentration has taken place and results in an intense and structured must.

in the cellar : The Shiraz bunches were desiccated on the vine and picked once optimal concentration was achieved. The grapes were then partially fermented on the skins and then fortified at the desired sugar level.

Maturation : Matured for 16 months, to retain the primary fruit aromas, in mostly seasoned French oak barrels.

