

Solms-Delta Hiervandaan 2012

Raspberry, brambles and cranberry fruit on the nose, that is followed by subtle peppery spice. The wine is elegant, with a fine tannin structure and focused acidity that is balanced by juicy red fruit on the palate.

A great food wine that will pair well with roast lamb, sirloin steak and venison dishes.

variety : Grenache | 37% Grenache, 28% Shiraz, 27% Mourvèdre, 8% Cinsault

winery : Solms-Delta Wine Estate

winemaker : Hagen Viljoen

wine of origin : Franschoek

analysis : alc : 14.0 % vol rs : 4.6 g/l pH : 3.48 ta : 6.2 g/l

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

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

ageing : The Hiervandaan should reach its peak between 3-5 years maturation.

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.')

in the vineyard : The grapes were harvested from various vineyards, each adding complexity of the blend due to their unique terroir. The Grenache comes from old bush vine vineyards in the Piekenierskloof. The Shiraz from decomposed Granite soils in the Wellington as well as sandy alluvial soils in Franschoek. The Mourvèdre is from the Voor Paardeberg region and the Cinsaut from Darling.

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 : Classic Rhône style blend but with a twist: a desiccated component by an ancient Greek method.

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

Maturation: Matured for 12 months in seasoned French oak.

