

Delheim Pinotage 2000

Veritas 2003 - Bronze

The wine shows a deep opaque plum colour with a garnet rim. A sweet berry fruit nose with hints of vanilla. Rich mouthful, smoky aromas and baked banana palette. Will develop further with two to five years bottle age to a softer, rounder wine.

variety : Pinotage | Pinotage

winery : Delheim Wine Estate

winemaker : Conrad Vlok

wine of origin : Coastal

analysis : alc : 13 % vol rs : 3.5 g/l pH : 3.74 ta : 6.4 g/l

type : Red

pack : Bottle

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Top 10 Pinotage in South Africa - 2001

Silver Veritas Award

ageing : Will develop further with two to five years bottle age to a softer, rounder wine.

in the vineyard : Grapes were selected from two different vineyards - (1) 26 year old bush vines 36% (old clone), and (2) 5 year old bush vine 64% (clone: PI 48A/R99).

in the cellar : Destalking and crushing followed by 24 hours cold soak at 15Â°C. Fermentation with aid of selected yeast strains at 28Â°C with four pump overs daily until fermented dry. Malolactic fermentation in tank and then wine was racked to 225 litre barrels. Wine was matured in 36% American oak barrels and 64% French oak barrels for 15 months.



Delheim Wine Estate

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www.delheim.com