

Delheim Shiraz 2015

Deep red/purple in colour. Mulberries, plums, flowers and subtle spice on the nose. Dark chocolate notes are supported by a plush tannin structure that lingers on the palette.

variety : Shiraz | 100% Shiraz
winery : Delheim Wine Estate
winemaker : Reg Holder
wine of origin : Stellenbosch
analysis : alc : 14.50 % vol rs : 2.4 g/l pH : 3.55 ta : 5.3 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded** **organic**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Careful maturation for 4 to 6 years after bottling will reward the wine connoisseur.

in the vineyard : Grapes of trellised vineyards between the age of eleven and nineteen years were harvested by hand on the Vera Cruz property.

in the cellar : The grapes were destalked and lightly crushed before fermentation took place in upright tanks. The juice was allowed to start natural fermentation at low temperatures and after a day inoculated with a selected commercial yeast strain. Temperature during fermentation was carefully controlled between 24° - 26° C with pump overs being done three times per day. The must was drained before fermentation was completed and allowed to finish fermentation in tank. The wine spent 15 months in a combination of large oak vats and barrels, of which 17% were new oak.

Bottling Date: June 2016

Release Date: July 2017



Delheim Wine Estate

Stellenbosch

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