

Delheim Grand Reserve 2014

Typical Simonsberg-Stellenbosch profile, with cedarwood, pencil shavings and oak spice aromas, and a slight herbaceous undertone. The palate is well structured with fine and delicate tannins and beautiful oak integration. Cassis flavours linger on the finish.

variety : Cabernet Sauvignon | 85% Cabernet Sauvignon, 10% Cabernet Franc, 5% Merlot

winery : Delheim Wine Estate

winemaker : Reg Holder

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.0 g/l pH : 3.63 ta : 5.50 g/l

type : Red **style :** Dry **body :** Full **taste :** Herbaceous **organic**

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

ageing : This wine will benefit from ageing up to ten years from bottling. Careful cellaring conditions needs to be maintained during the cellaring of this age worthy wine.

in the vineyard : The Cabernet Sauvignon vines is planted on south-westerly slopes in the Stellenbosch area with an east to west and north to south row direction. Cabernet franc from the block "Vaaldraai" is also included in this blend. "Peperboom" is the name of the Merlot block that's used in this blend and is lying at the foothill of Klapmutskop.

From two vineyards situated on a south-westerly slope in the Simonsberg area, Stellenbosch.

about the harvest: Grapes are picked by hand in order to do bunch selection in the vineyards.

in the cellar : Great care is taken in the cellar to optimise extraction of flavours during fermentation by means of pump overs and deléstage. Fermentation temperature was maintained between 25 and 28 degree Celsius. Post maturation was done on the Merlot component. The wine spent 16 months in French oak, hogshead, barrels of which 30% were new and the rest second and third fill barrels.

Bottling Date: 17/09/2015

Release Date: September 2017



Delheim Wine Estate

Stellenbosch

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