

## Delheim Vera Cruz Estate Pinotage 2014

Vivid crimson and purple hues are complemented by layered aromas of plums, red currants, tobacco, black cherries and chocolate truffles. The mid palate is well supported by the complex array of fruit flavours - plums, mulberry and fresh cherries. Fine, velvety tannins underpin the fruit core and the wine shows impeccable balance and depth of flavours on the finish.

**variety** : Pinotage | 100% Pinotage

**winery** : Delheim Wine Estate

**winemaker** : Reg Holder

**wine of origin** : Simonsberg-Stellenbosch

**analysis** : **alc** : 13.83 % vol **rs** : 2.7 g/l **pH** : 3.59 **ta** : 5.5 g/l

**type** : Red **style** : Dry **body** : Full **taste** : Fruity **wooded**

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

**ageing** : Careful cellaring will allow this wine to age gracefully for at least 8 years from vintage.

**in the vineyard** : Selected from a single block of unirrigated 19 year old bush vines, known as the "Protea" vineyard. Soils are predominantly of the Oakleaf form. Two distinct topographies, a cooler south-western slope opposed to a warmer northwestern slope, aids in the fruit complexity.

**about the harvest**: Selected pockets of vines are harvested separately by experienced pickers over 2 harvesting dates, where the critical initial selection is made.

**in the cellar** : The grapes were destemmed and lightly crushed into open top fermenters. The juice was allowed to start natural fermentation at low temperatures and after a day inoculated with a selected strain. Fermentation was done at 26o C and drawn off before dry, with a combination of pump-overs and punch downs. The wine spent 17 months in French oak barrels, of which 35% were new.

Bottling Date: December 2015

Release Date: To be confirmed



### Delheim Wine Estate

Stellenbosch

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