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Delheim Vera Cruz Estate Pinotage 2015

Vivid crimson and purple hues are complimented 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 :** 14.68 % vol **rs :** 2.3 g/l **pH :** 3.60 **ta :** 5.2 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 : Selected pockets of vines are harvested separately by experienced pickers over 2 harvesting dates, where the critical initial selection is made. 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 26°C and drawn of 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: September 2016
Release Date: July 2017



Delheim Wine Estate

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