

Delheim Shiraz 2016

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 : . % vol rs : . g/l pH : . ta : . g/l va : . g/l so2 : . mg/l fso2 : . mg/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.

Available from 1 July 2018

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.



Delheim Wine Estate

Stellenbosch

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