

Delheim Grand Reserve 2015

This wine has a dark red ruby colour with a youthful hue. Classical in its own style with aromas of truffle, mint cassis and delicate nuances of red berry fruit flavours. This is a full bodied wine well supported on the palate without overpowering its delicate red berry notes.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Cabernet Franc, Merlot
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 : 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 Klampuskop.

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% where new and the rest second and third fill barrels.



Delheim Wine Estate

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