

Delheim Tempranillo 2015

Dark crimson with a bright hue in colour. Floral aromas and notes of cherry are well supported by undertones of dry herbaceous scents. This wine is well structured with intense fruit flavours and supported by velvety tannins.

variety : Tempranillo | 87% Tempranillo, 9% Shiraz, 4% Cabernet Sauvignon

winery : Delheim Wine Estate

winemaker : Reg Holder

wine of origin : Stellenbosch

analysis : alc : 15.13 % vol rs : 1.7 g/l pH : 3.84 ta : 4.5 g/l

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

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

ageing : This wine is best to be enjoyed young although further cellaring of up to 3 years under the right cellar conditions could reward the wine connoisseur..

about the harvest: The grapes were harvested on 20 February 2015.

in the cellar : Fermentation took place in an open top fermenter. Punch downs were done three times per day with fermentation temperature controlled between 28 to 26 degrees Celsius. Fermentation was allowed to complete to dryness on the skins where after it was drained and pressed.



Delheim Wine Estate

Stellenbosch

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