

Delheim Shiraz Cabernet Sauvignon 2017

Light crimson colour with a purple tinge which indicates youthfulness of the wine. On the nose prunes, blue berries with undertones of spice and dark chocolate come to mind. The palette lingers with flavours of fruit supported by silky tannins.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 50% Shiraz
winery : Delheim Wine Estate
winemaker : Altus Treurnicht
wine of origin : Stellenbosch
analysis : alc : 13.39 % vol rs : 2.5 g/l pH : 3.59 ta : 5.50 g/l
type : Red style : Dry body : Medium taste : Herbaceous wooded
organic
pack : Bottle size : 750ml closure : Screwcap

ageing : Careful maturation for 2 to 4 years after bottling will reward the wine connoisseur.

Shiraz is the dominant cultivar in this blend with Cabernet Sauvignon adding structure and finesse to the wine

in the vineyard : Different blocks of each of the cultivars situated in the Muldersvlei bowl were harvested.

about the harvest: Grapes of trellised vineyards were hand harvested.

in the cellar : The grapes were destalked and lightly crushed before fermentation took place in upright tanks. Pump overs were done three to four times per day during fermentation. Temperature during fermentation was carefully controlled between 25° - 27° C. Each cultivar was fermented separately and was only blended together after maturation in barrels. The wine spent 13 months in a combination of different French oak barrels, of which 12% were new oak.



Delheim Wine Estate

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