

Delheim Pinotage 2017

Delheim believes that our medium bodied Pinotage truly showcases the unique profile of Pinotage, grown in the Stellenbosch area. Rich crimson colour with a lively hue. Juicy, red fruit flavours supported by undertones of perfume and cloves are detected on the nose. Cranberry and savoury flavours with hints of rich plum, flesh out the middle palate. A soft and elegant finish, along with subtle oak, results in the perfect balance.

variety : Pinotage | 100% Pinotage

winery : Delheim Wine Estate

winemaker : Altus Treurnicht

wine of origin : Stellenbosch

analysis : alc : 14.35 % vol rs : 2.5 g/l pH : 3.57 ta : 5.40 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

ageing : This wine will benefit from careful cellaring for 2 - 4 years from vintage.

in the vineyard : From bush vine and trellised vineyards situated in the Muldersvlei bowl.

in the cellar : Challenging growing conditions during this vintage resulted in lower yields but delivered better concentration of fruit. Harvesting of grapes is only done by hand in the vineyards. This enables us to only select grape that are optimally ripe. After hand selecting, the grapes were de-stemmed and lightly crushed into static upright tanks. The juice naturally starts fermenting at low temperatures, and after a day, inoculates with a selected strain. Fermentation was done at 26°C and drawn off before dry. The wine spent 11 months in French oak barrels of which 20% were new..

Bottling Date: October 2017

Release Date: August 2018



Delheim Wine Estate

Stellenbosch

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