

Delheim Cabernet Sauvignon 2016

Aromas of cassis, plum, cedar wood and cigar box with a slight herbaceous undertone. The palate is well structured with fine and delicate tannins and beautiful oak integration. Cassis favours linger on the finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Delheim Wine Estate

winemaker : -

wine of origin : Stellenbosch

analysis : alc : 14.50 % vol rs : 1.90 g/l pH : 3.58 ta : 5.68 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

2020 Tim Atkin SA Special Report - 90 Points

ageing : This wine has all the age worthy hallmarks which will allow it to mature gracefully for at least 4 years from vintage. Careful cellaring will reward the drinker for many years to come.

in the vineyard : These vineyards are situated on a south-westerly slope in the Simonsberg area, Stellenbosch.

about the harvest: The grapes were hand picked.

in the cellar : Grapes were fermented with the aid of selected yeast strains. Temperature was maintained at 25-28°C. A combination of pump overs and rack-and-returns were used during fermentation. The wine spent an average of 18 days on the skins. Matured for 14 months in 300L French oak barrels, of which 45% were new.



Delheim Wine Estate

Stellenbosch

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