

Delheim Cabernet Sauvignon 2017

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 flavours linger on the finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Delheim Wine Estate

winemaker : -

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.24 g/l pH : 3.51 ta : 5.7 g/l

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

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

Tim Atkin SA Report 2020 - 90 Points

ageing : This wine has all the age worthy hallmarks which will allow it to mature gracefully for at least 7 years from vintage. Careful cellaring will reward the drinker for many years to come.

in the vineyard : Block names: November and Boorgat

Size: 3.34ha

Soil: Oakleaf profile, mainly decomposed granite

Slope: North facing

Height above sea Level : 240m

about the harvest: The grapes were hand picked.

in the cellar : The grapes were fermented in upright fermenters 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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