

Delheim Grand Reserve 1999

A collector's choice!!

Hints of cassis, violets and soft berries on the nose, rich vanilla and coffee flavours. Deep ruby colour and a promising nose combines well with layers of fruit enhanced by careful maturing in French barrels, Enjoy with richly sauced beef or loin of venison with wild mushrooms in a cabernet reduction over polenta.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Delheim Wine Estate

winemaker : Conrad Vlok

wine of origin : Coastal

analysis : alc : 13.76 % vol rs : 2.3 g/l pH : 3.80 ta : 5.85 g/l

type : Red

pack : Bottle

ageing : The wine will develop further with 5-8 years bottle age to a softer, rounder wine.

in the vineyard : 15 year-old double row bushvines planted on slightly East-facing slopes. Drip irrigation used for water stress management.

about the harvest: The grapes were harvested at 22° Balling.

in the cellar : After destalking and crushing mash was directly pumped into fermentation tanks. Fermentation took place with aid of selected yeast strains in upright fermenters and rototanks. Temperature controlled at 22-30°C and rack and return thrice daily. Wine matured for 15 months in 225l French Oak Casks - 40% new wood.



Delheim Wine Estate

Stellenbosch

+27.218884600

www.delheim.com