

## Delheim Cabernet Sauvignon 2001

### Veritas 2003 - Bronze

Rich, full-bodied and intense red wine, with a mouth-watering, velvet-like flavour of blackberries and blackcurrant. It has enticing baked apple and lingering cinnamon-like nuances. The careful maturation in French oak barrels, resulted in a firm, dry tannin structure. This will ensure, that the wine will age up to 5 years from vintage. Enjoy with roast dishes such as duck, lamb and beef.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Delheim Wine Estate

**winemaker :** Conrad Vlok

**wine of origin :** Coastal

**analysis :** alc : 13.72 % vol   rs : 1.76 g/l   pH : 3.7   ta : 5.9 g/l

**type :** Red

**pack :** Bottle

Veritas 2003 - Bronze

Veritas 2002 - Silver

**in the vineyard :** Planted as double row bush vines in an EW direction. Vineyard situated on well-drained loamy sand soils, at 200m above sea level. Good summer pruning allowed for good sunlight penetration and crop control.

**about the harvest:** The grapes were harvested by hand.

**in the cellar :** Crushing and destemming was followed by a cold soak overnight. Fermentation took place in rototanks and upright fermenters with the aid of selected yeast strains. Temperature was maintained at 25 - 30°C. Wine was racked and returned thrice daily. The wine was matured in 225 l French oak barrels for 12 months. The wine was bottled on the 18 July 2002.



## Delheim Wine Estate

Stellenbosch

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[www.delheim.com](http://www.delheim.com)