

## 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 "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 raked 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

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