

## Delheim Shiraz 2001

**90 points in the Wine Spectator Wine of the Week.**

Full-bodied with rich concentrated dense berry fruit, layered with spice and black pepper aromas. Careful maturation in a combination of French (90%) and American (10%) oak barrels gives this wine a firm tannin structure and will ensure, that the wine will age well 2-5 years after vintage. Enjoy with food dishes such as vegetable breyani, seafood paella and venison.

**variety :** Shiraz | Shiraz

**winery :** Delheim Wine Estate

**winemaker :** Conrad Vlok

**wine of origin :** Coastal

**analysis :** alc : 14.21 % vol    rs : 2.70 g/l    pH : 3.62    ta : 5.63 g/l

**type :** Red

**pack :** Bottle

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Veritas 2002 - Gold

**in the vineyard :** 10 year-old vineyard, planted on loamy sand soil in EW direction, on Perold trellised vines. A good fruit canopy was achieved, as a result of intensive summer pruning.

**about the harvest:** The grapes were harvested at optimal ripeness, when berries started to wrinkle slightly and the pips appeared to be ripe on taste.

**in the cellar :** Destalking and crushing followed by overnight "cold soak" at 15°C. Fermentation took place in rototanks and upright fermenters with aid of selected yeast strains. Temperature was controlled between 25 - 30°C with three pump overs daily until fermented dry. The wine was matured for 12 months. The wine was bottled on the 25th June 2002.



### Delheim Wine Estate

Stellenbosch

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