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Delheim Pinotage 2001

Veritas 2003 - Silver
Full-bodied with a deep opaque plum colour with garnet rim. Ripe raspberry and spicy flavours with hints of vanilla. Rich mounthful, smoky aromas and baked banana palate. Careful maturation in a combination of French (65%) and American (35%) oak barrels gives this wine a firm tannin structure, that will ensure the wine will age well, 2-5 years after vintage.

Enjoy with food dishes such as oxtail, beef casserole and smoked chicken.



variety : Pinotage | 100% Pinotage
winery : Delheim Wine Estate
winemaker : Conrad Vlok
wine of origin : Coastal
analysis : alc : 13.46 % vol rs : 3.18 g/l pH : 3.73 ta : 5.9 g/l
type : Red wooded
pack : Bottle

Veritas 2003 - Silver
Veritas 2002 - Bronze

in the vineyard : Third crop of single row bush vines. A very small crop of 3 tons per hectare gave extra concentration and ripeness. Summer suckering also allowed for good sunlight exposure.

in the cellar : Grapes were destalked and crushed and the mash pumped directly into fermentation tanks. â€œCold soakâ€ overnight. Fermentation took place in rototanks and upright fermenters with the aid of selected yeast strains. Temperature maintained at 25 â€“ 30Â°C and the wine was racked and returned thrice daily. Wine was matured for 12 months in French (70 %) and American (30 %) oak barrels. The wine was bottled on the 24th June 2002.

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