

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 mouthful, 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. Cold soak overnight. Fermentation took place in rototanks and upright fermenters with the aid of selected yeast strains. Temperature maintained at 25 - 30°C and the wine was raked 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.



Delheim Wine Estate

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