

## Vera Cruz Shiraz 2000

This superb Shiraz is made from a selection of our premium Shiraz vineyards, displaying true individuality. Crop reduction and selective handpicking at optimum ripeness increased fruit quality. The wine was matured for 16 months in 225 litre French oak casks. It was blended and bottled in September 2001. It is a hugely intense wine, combining aspects of black pepper, coffee and ripe fruits into a complex whole. Due to the size of the production, this wine is unique and represents the pinnacle of quality from our Delheim cellar.

**variety :** Shiraz | Shiraz

**winery :** Delheim Wine Estate

**winemaker :** Conrad Vlok

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol   rs : 2.0 g/l   pH : 3.73   ta : 5.93 g/l

4 Star Rating - SA Wine May 2003

Fairbairn Capital Trophy Wine Show 2003 - Bronze

Veritas 2002 - Double Gold

**in the vineyard :** Grapes were picked from 10 year-old double row bush vines. Drip irrigation used for water stress management. Canopy management and intense summer pruning allowed for optimum sunlight exposure.

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

**in the cellar :** Hand picked grapes were destemmed and crushed before fermentation. Fermented in upright stainless steel tanks with the aid of selected yeast strains. Temperature controlled at about 28 - 30°C. Pump overs carried out 4 times daily, until fermented dry. Then matured for 16 months in 225 litre French oak barrels. Bottling date: 3 September 2001



### Delheim Wine Estate

Stellenbosch

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