

Delheim Grand Reserve 2000

Our Flagship… For the finer collector.

Michelangelo International Wine Awards 2003 - Silver

Hints of cassis, violets and soft berries on the nose, rich vanilla and coffee flavours. Deep ruby colour and a promising nose combines well with layers of fruit enhanced by careful maturing in French barrels. Enjoy with richly sauced beef or loin of venison with wild mushrooms in a cabernet reduction over polenta.

variety: Cabernet Sauvignon | 100% Cabernet Sauvignon

winery: Delheim Wine Estate
winemaker: Victor Sperling
wine of origin: Coastal

analysis: alc:13.67 % vol rs:2.9 g/l pH:3.64 ta:5.79 g/l

type: Red pack: Bottle

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Silver - SA Trophy Wine Show 2003

in the vineyard: Planted on SE facing slope with well drained, sandy loamy soils. Bushvines, planted in double rows. Extensive summer pruning and canopy management helped to get good sunlight penetration in the bush vine. This allowed for full ripening of the fruit and a balanced crop. Drip irrigation allows for water stress management.

in the cellar: Destemming and crushing was followed by fermentation in upright stainless steel tanks with the aid of selected yeast strains. Temperature was controlled between 25 ${\bf \hat{a}} \in 30 {\bf \hat{A}} \cdot {\bf \hat{C}}$. Racking and returning done thrice daily. The wine matured for 19 months in French oak barrels

Bottling date: 20 November 2001



Stellenbosch

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