

Delheim Shiraz 2002

Dense berry fruit flavours combined with plums and spiciness. Concentrated, full-bodied wine with a lingering aftertaste.

Enjoy with food dishes such as vegetable breyani, seafood paella and venison.

variety : Shiraz | 100% Shiraz

winery : Delheim Wine Estate

winemaker : The Delheim team

wine of origin : Coastal

analysis : **alc** : 14.0 % vol **rs** : 1.90 g/l **pH** : 3.67 **ta** : 6.30 g/l

type : Red **style** : Dry **body** : Full **taste** : Fruity **wooded**

pack : Bottle

ageing : Drink now or mature for up to 5 years after vintage.

in the vineyard : 11 year-old vineyards. A good fruit canopy was achieved, as a result of intensive summer pruning. 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 'cold soak' overnight. Fermentation in rototanks and upright fermenters with aid of selected yeast strains. Temperature was controlled between 25 °C to 30°C with three pump overs daily until fermented dry. The wine was matured for 11 months. 80% French, 15% American and 5% Hungarian oak. (23% new oak)



Delheim Wine Estate

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