

Vera Cruz Shiraz 2001

International Wine & Spirit Competition 2004 - Commended

International Wine Challenge 2005 - Seal of Approval

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 oak casks - 80% French and 20% American - all new. It was blended and bottled in August 2002. It is a hugely intense wine, combining aspects of tobacco, smokiness and spiciness, but soon develops into ripe berry fruit that overwhelms. Due to the size of the production, this wine is unique and represents the pinnacle of quality from our Delheim cellar

variety : Shiraz | 100% Shiraz

winery : Delheim Wine Estate

winemaker :

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.08 g/l pH : 3.6 ta : 6.2 g/l

type : Red wooded

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in the vineyard : Grapes were picked from 11 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: Hand picked grapes were destemmed and crushed before fermentation.

in the cellar : Fermented in upright stainless steel tanks with the aid of selected yeast strains. Temperature controlled at about 25 - 28°C. Pump overs were carried out thrice daily, until fermented dry. The wine was matured for 16 months in 225 litre oak barrels (80% French and 20% American).

Bottling date: 26 August 2002



Delheim Wine Estate

Stellenbosch

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