



DELHEIM
worth the journey



DELHEIM MERLOT 2015

COMPOSITION

93% Merlot
4% Cabernet franc
3% Malbec

ORIGIN

Stellenbosch, South Africa

VINEYARD

From 13- and 19-year-old trellised vines on the 5-wire Perold system. Selected bunches were removed in two tranches before harvest to ensure maximum concentration of tannins and colour. Summer pruning ensured correct light exposure and canopy density.

VINIFICATION

The juice from the handpicked grapes was fermented in stainless steel fermenters with the aid of a selected yeast strains. Temperature was maintained between 25–28°C. A combination of pump-overs and rack & returns were done during fermentation. Juice was left on the skins for extended maceration of 18 days, after which it was matured in French oak for 15 months (20% new oak).

BOTTLING DATE
AUGUST 2016

RELEASE DATE
FEBRUARY 2018

ANALYSIS

Residual Sugar:	2.5 g/l
Alcohol:	14.35 %
pH:	3.53
Total Acidity:	5.7 g/l

TASTING NOTES

Notes of tobacco, red fruit with whiffs of cloves and cinnamon are detected on the nose. A full bodied and elegant style of Merlot, with a subtle structure and silky tannins. Fresh plum and blueberry flavours linger on the finish. Pair with roast chicken with thyme and onions or a nice portabello mushroom soup.

MATURATION

This wine will benefit from careful cellaring for 3-4 years from vintage.



www.delheim.com