

DELHEIM

South Africa

CABERNET SAUVIGNON 2004

VINEYARD REPORT : The 17- year old bush vines grow on South Westerly slopes in the Muldersvlei Bowl.

CELLAR REPORT : Hand picked grapes. Fermentation took place in rototanks and upright fermenters with the aid of selected yeast strains. Temperature was maintained at 25 – 30°C. Wine was racked and returned thrice daily. The wine was matured in 225 litre French oak barrels for 16 months(20% new).

BOTTLING DATE : February 2006 **RELEASE DATE:** July 2007

ANALYSIS : Sugar: 2.67 g/l Alcohol: 14.0 vol. % pH: 3.56 Total Acidity: 6.1 g/l

TASTING COMMENTS : Aromas of black berries and currants, with a twist of mint and vanilla. Full-bodied, yet very balanced, with a solid core of fruit and fine tannins.

Enjoy with roast dishes such as duck, lamb and beef.

BAR CODE: BOTTLE 6002083 000148
6 X 750ML 16002083 000732
12 X 750ML 16002083 000145



November Cabernet

WINES OF ORIGIN SIMONSBERG STELLENBOSCH

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