

DELHEIM

South Africa

GRAND RESERVE 2004

VINEYARD REPORT : 94 % Cabernet Sauvignon & 6 % Merlot. Cabernet comes from two blocks making up 6.3 hectares of double row bushvine bearing 5 tons/hectare. The one block is 23 years old and the other 17. Intensive summer pruning done to ensure maximum sunlight and wind penetration without damaging the vines. Crop thinning done to optimize sugar and colour accumulation to improve overall fruit quality. The block has drip irrigation to prevent vines from becoming stressed. The small quantity Merlot comes from trellised vines also having drip irrigation.

CELLAR REPORT : Grapes were destalked and crushed and juice pumped into fermentation tanks. Fermentation started with the aid of selected yeast strains in upright fermenters. Temperature controlled at 25-28°C. The wine was racked and returned once a day, followed by 3 pump-overs per day. The blend was matured in French oak for 16 months in 88% first fill barrels, balance second fill.

BOTTLING DATE : January 2006 **RELEASE DATE:** August 2007

ANALYSIS : Sugar: 2.7g/l Alcohol: 14.0 vol.% pH: 3.55 TA: 6.1g/l

TASTING COMMENTS : This blend has silky, ripe tannins backed by a solid core of fruit. Hints of mulberry are complemented by subtle mint undertones.

BAR CODE: BOTTLE 6002083 000322
6 X 750ML 16002083 000886



BOORGAT CABERNET

WINES OF ORIGIN SIMONSBERG STELLENBOSCH

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