

DELHEIM

South Africa

MERLOT 2004

VINEYARD REPORT

: 12 and 6 year-old vines trellised on 5-wire Perold. Excess crop and green grapes removed twice before harvesting. This allowed for easy ripening of the fruit, resulting in maximum concentration of tannin and colour. Summer pruning for correct light exposure and canopy density was also done.

CELLAR REPORT

: Hand picked grapes. Fermentation took place in Roto-tanks and upright fermenters with the aid of selected yeast strains. Temperature maintained at 25 - 30°C. The wine was racked and returned once daily, followed by two pump overs per day. Matured for 11 months in French oak barrels – 11% new.

BOTTLING DATE

: 30 March 2006 **RELEASE DATE:** September 2006

ANALYSIS

: Sugar: 2.3 g/l Alcohol: 14 vol. % pH: 3.42 Total Acidity: 6.0 g/l

TASTING COMMENTS

: A supple, succulent wine with black cherry and plum aromas. The wine is firm, though elegant and combines richness with finesse.

BAR CODE: BOTTLE 6002083 000063

6 X 750ML 16002083 000664

12 X 750ML 16002083 000060



Peperboom Merlot

WINES OF ORIGIN SIMONSBERG STELLENBOSCH

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