

DELHEIM

South Africa

CABERNET SAUVIGNON / SHIRAZ 2005

DRY RED

VINEYARD REPORT

: 43% Cab Sauvignon, 38% Shiraz, 11% Ruby Cabernet, 8% Malbec

CELLAR REPORT

: Fermentation with the aid of selected yeast strains. Temperature was maintained at 25 - 28°C. Pump overs thrice daily. Matured for 12 months in French oak casks.

BOTTLING DATE

: 1 Sept 2006

RELEASE DATE:

September 2006

ANALYSIS

: Sugar: 2.31 g/l Alcohol: 13.5 vol. % pH: 3.63 Total Acidity: 5.84 g/l

TASTING COMMENTS

: An attractive versatile medium-bodied red wine which combines quality with unpretentiousness. Well balanced with plum and ripe berry aromas, which lingers on the palate. This wine is elegant, and will complement spicy dishes, meat, Italian food or enjoy simply on its own.

BAR CODE: BOTTLE 6002083 000117

6 X 750ML 16002083 000701

12 X 750ML 16002083 000114



Varkplaas Shiraz

WINES OF ORIGIN SIMONSBURG STELLENBOSCH

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