

# DELHEIM

South Africa

## PINOTAGE 2006

**VINEYARD REPORT** : 100% Pinotage from trellised and bushvines, situated in the Muldersvlei bowl.

**CELLAR REPORT** : Fermentation took place in roto-tanks and upright fermenters with the aid of selected yeast strains. Pump - overs were carried out 4 times daily.  
The wine was matured for 11 months in 85% French- and 15% American oak barrels.

**BOTTLING DATE** : 28 February 2007 **RELEASE DATE:**

**ANALYSIS** : Sugar: 1.43g/l Alc.: 13.5 vol. % pH: 3.58 Total Acidity: 6.20 g/l

**TASTING COMMENTS** : Raspberry and cherry aromas with hints of vanilla. An elegant wines which combines richness with finesse.

Enjoy with food dishes such as oxtail, beef casserole and smoked chicken.

BAR CODE: BOTTLE 600 2083 000 124

6 X 750ML 1600 2083 000 718

12 X 750ML 1600 2083 000 121



Langry Draad Pinotage

### **WINES OF ORIGIN SIMONSBERG STELLENBOSCH**

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