

DELHEIM

South Africa

SHIRAZ 2003

VINEYARD REPORT

: 11year-old South Easterly facing vineyards. A good fruit canopy was achieved, as a result of intensive summer pruning

GRAPE ANALYSIS

: Sugar: 25°B pH: 3.70 Total acidity: 5.20 g/l

CELLAR REPORT

: Destalking and crushing followed by “cold soak” overnight. Fermentation in rototanks and upright fermenters with the aid of selected yeast strains. Temperature was controlled between 25 – 28°C. Racked and returned once a day followed by three pump overs daily. The wine was matured for 16 months. 71% French, 15% Hungarian oak and 14% American oak – 20% new.

BOTTLING DATE

: November 2004 **RELEASE DATE:** November 2005

ANALYSIS

: Sugar: 2.40g/l Alc.: 14 vol. % pH: 3.59 Total Acidity: 6.0 g/l

TASTING COMMENTS

: Intense berry fruit flavours, infused with pepper and spice. A mouthwatering, full-bodied wine which lingers on the palate. Drink now or mature for up to 5 years after vintage. SAA Premium Class and Gulf Air First Class.

BAR CODE: BOTTLE 6002083 000131

6 X 750ML 1 6002083 000725

12 X 750ML 1 6002083 000138



Skooltjie Shiraz

WINES OF ORIGIN SIMONSBERG STELLENBOSCH

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