

DELHEIM

South Africa

SHIRAZ 2004

VINEYARD REPORT

: 13year-old vineyards. A good fruit canopy was achieved, as a result of intensive summer pruning. Grapes were harvested with the following analysis:

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 12 months. 60% French, 10% Hungarian- and 30% American oak – 25% new.

BOTTLING DATE

: February 2006 **RELEASE DATE:** January 2007

ANALYSIS

: Sugar: 2.50g/l Alc.: 14.5 vol. % pH: 3.55 Total Acidity: 5.92 g/l

TASTING COMMENTS

: Intense berry fruit, backed by black pepper aromas. A mouthwatering, full-bodied wine which lingers on the palate. Drink now or mature for up to 5 years after vintage.

Enjoy with food dishes such as vegetable breyani, seafood paella and venison.

BAR CODE: BOTTLE 6002083 000131

6 X 750ML 1 6002083 000725

12 X 750ML 1 6002083 000138



Varkplaas Shiraz

WINES OF ORIGIN SIMONSBERG STELLENBOSCH

KNORHOEK ROAD · P.O. BOX 210 · STELLENBOSCH 7599 · SOUTH AFRICA
TEL: 021 – 888 4600 · FAX: 021 – 888 4601 · E-mail: delheim@delheim.com · Website: www.delheim.com

Reg. No. 1963/003130/07

DIRECTORS: MH SPERLING, VH SPERLING & NV SPERLING-THIEL