

# DELHEIM

South Africa

## VERA CRUZ ESTATE SHIRAZ 2003

### VINEYARD REPORT

: High rainfall and cold temperatures during winter and moderate dry conditions towards ripening contributed to the luscious ripe berry fruit flavours. Drip irrigation used for water stress management. Crop reduction and selective handpicking from 11 year-old double row bush vines at optimum ripeness increased fruit quality.

### CELLAR REPORT

: Fermented in upright stainless steel tanks with the aid of selected yeast strains. Temperature controlled at about 25 - 28°C. Pump overs were carried out thrice daily, until fermented dry. The wine was matured for 16 months in a combination of French and American oak after which it was blended and bottled in November 2004.

### BOTTLING DATE

: November 2004      **RELEASE DATE:** March 2006

### ANALYSIS

: Sugar: 1.4 g/l    Alcohol: 15 vol. %      pH: 3.47      Total Acidity: 6.1 g/l

: A hugely intense wine, combining aspects of ripe berry fruit flavours and black pepper spice that lingers with a savory finish.

The firm, yet subtle tannin structure will ensure that the wine will age well.

BARCODE: BOTTLE 6002083 000537

6 X 750ML 16002083 001050



Skooltjie Shiraz

### WINES OF ORIGIN SIMONSBERG STELLENBOSCH

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