

DELHEIM

South Africa

VERA CRUZ ESTATE SHIRAZ 2004

VINEYARD REPORT : 100% Shiraz. Drip irrigation used for water stress management. Crop reduction and selective handpicking from 14 year-old double row bush vines at optimum ripeness increased fruit quality.

CELLAR REPORT : Hand picked grapes were de-stemmed and crushed before fermentation. 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 barriques after which it was blended and bottled in February 2006.

BOTTLING DATE : February 2006 **RELEASE DATE:** August 2007

ANALYSIS : Sugar: 2.58g/l Alcohol: 14.5 vol. % pH: 3.52 Total Acidity: 5.74g/l

: The Vera Cruz Shiraz 2004 is a hugely intense wine, combining aspects of firm dark fruit flavors and black pepper spice. The complex tannin structure suggests maturing the wine until 2008 at earliest, but will comfortably last 8 – 10 years after vintage.

Due to the size of production, the Vera Cruz Shiraz is unique and represents the pinnacle of quality from the Delheim cellar.

BARCODE: BOTTLE 6002083 000537

6 X 750ML 16002083 001050



Skooltjie 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