

DELHEIM

South Africa

PINOTAGE 2007

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 6 times daily.
The wine was matured for 12 months in 85% French- and 15% American oak barrels(50% new).

BOTTLING DATE : 28 May 2008 **RELEASE DATE:** June 2008

ANALYSIS : Sugar: 2.40g/l Alc.: 14.0 vol. % pH: 3.70 Total Acidity: 5.90 g/l

TASTING COMMENTS : Red cherry and plum aromas, backed by coffee and vanilla undertones. This wine is elegant with a smooth finish.

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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