

DELHEIM

South Africa

GRAND RESERVE 2005

VINEYARD REPORT : 92 % Cabernet Sauvignon & 8 % Merlot. Cabernet comes from two blocks making up 6.3 hectares of double row bushvine bearing 3.6 tons/hectare. The one block is 24 years old and the other 18. Intensive summer pruning done to ensure maximum sunlight and wind penetration without damaging the vines. Crop thinning done to optimize sugar and colour accumulation to improve overall fruit quality. The block has drip irrigation to prevent vines from becoming stressed. The Merlot comes from unirrigated vineyards in the Simonsberg bowl.

CELLAR REPORT : Grapes were destalked and crushed and juice pumped into fermentation tanks. Fermentation took place in upright stainless steel tanks by the aid of selected yeast strains. Temperature controlled at 25-28°C. The wine was racked and returned once a day, followed by 3 pump-overs per day. After fermentation, extended skin contact was given for 4 weeks. The blend was matured for 17 months in French oak barriques – all new.

BOTTLING DATE : January 2007 **RELEASE DATE:** September 2008

ANALYSIS : Sugar: 2.92g/l Alc.: 14.0 vol. % pH: 3.64 TA: 6.02 g/l

TASTING COMMENTS : Soft red cherry and blackcurrant aromas, complemented by liquorices undertones. A well – balanced wine with finesse and a lingering aftertaste. This wine will benefit from further bottle age of 6 – 8 years after vintage.

BAR CODE: BOTTLE 6002083 000322
6 X 750ML 16002083 000886



BOORGAT CABERNET

WINES OF ORIGIN SIMONSBERG STELLENBOSCH

KNORHOEK ROAD · P.O. BOX 210 · STELLENBOSCH 7599 · SOUTH AFRICA

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