

DELHEIM

South Africa

CABERNET SAUVIGNON 2006

VINEYARD REPORT

: The Cabernet Sauvignon comes from two vineyards, situated on a South-Westerly slope in the Muldersvlei Bowl, the one being 19 year old bush vines, and the other a 7 year old trellised vineyard. The average yield was 5 tons/ha.

CELLAR REPORT

: Hand picked grapes. Fermentation took place in rototanks and upright fermenters with the aid of selected yeast strains. Temperature was maintained at 25 – 30°C. The wine was raked and returned once a day, followed by 3 pump-overs per day. The wine was matured in 225 litre French- and Hungarian oak barrels for 13 months (38% new).

BOTTLING DATE

: November 2007 **RELEASE DATE:** July 2009

ANALYSIS

: Sugar: 2.4 g/l Alcohol: 14.0 vol. % pH: 3.49 Total Acidity: 6.3 g/l

TASTING COMMENTS

: Concentrated with expressive fruit aromas, backed by liquorice and mint undertones. The wine is full-bodied and lingers on the palate.

Enjoy with roast dishes such as duck, lamb and beef.

BAR CODE: BOTTLE 6002083 000148

6 X 750ML 16002083 000732

12 X 750ML 16002083 000145



November Cabernet

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