

DELHEIM

South Africa

SHIRAZ 2006

VINEYARD REPORT

: 14- and 6 year-old trellised vineyards. A good fruit canopy was achieved, as a result of intensive summer pruning. Grapes were harvested with the following analysis:

GRAPE ANALYSIS

: Sugar: 24-25°B pH: 3.65 Total acidity: 5.6 g/l

CELLAR REPORT

: Fermentation in rototanks and upright fermenters with the aid of selected yeast strains. Temperature was controlled between 25 – 28°C. Racked and returned once a day followed by three pump overs daily. The wine was matured for 11 months in 98% French- and 2% American oak – 10% new.

BOTTLING DATE

: December 2008 **RELEASE DATE:** August 2009

ANALYSIS

: Sugar: 2.63g/l Alc.: 14.5 vol. % pH: 3.51 Total Acidity: 6.12g/l

TASTING COMMENTS

: Complex, with blackberry aromas, backed by pepper and spicy undertones. The wine has silky tannins and a smooth finish. Drink now or mature for up to 5 years after vintage.

Enjoy with food dishes such as vegetable breyani, seafood paella and venison.

BAR CODE: BOTTLE 6002083 000131

6 X 750ML 1 6002083 000725

12 X 750ML 1 6002083 000138



Varkplaas Shiraz

WINES OF ORIGIN SIMONSBERG STELLENBOSCH

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