

# DELHEIM

South Africa

## VERA CRUZ ESTATE SHIRAZ 2006

**VINEYARD REPORT** : 100% Shiraz. Drip irrigation used for water stress management. Crop reduction and selective handpicking from 16 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 17 months in a combination of French and American oak barriques(90% new) after which it was blended and bottled in January 2008.

**BOTTLING DATE** : February 2008 **RELEASE DATE:** August 2009

**ANALYSIS** : Sugar: 1.86g/l Alcohol: 14.0 vol. % pH: 3.41 Total Acidity: 6.1g/l  
: The wine represents a fine blend from a limited number of 225 litre barriques. The 2006 vintage was selected from only 11 barrels. It is a hugely intense wine with smokey and blackberry aromas that lingers on the palate. It will benefit from further cellar maturation

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**

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