

DELHEIM

South Africa

CABERNET SAUVIGNON / SHIRAZ 2008

VINEYARD REPORT : 40% Cab Sauvignon, 40% Shiraz, 14% Merlot, 6% Malbec

CELLAR REPORT : Fermentation with the aid of selected yeast strains. Temperature was maintained at 25 - 28°C. Pump-overs were carried out thrice daily, until fermented dry. Matured for 12 months in French oak casks.

BOTTLING DATE : September 2009 **RELEASE DATE:** October 2009

ANALYSIS : Sugar: 1.76g/l Alcohol: 14.0 vol. % pH: 3.55 Total Acidity: 5.64 g/l

TASTING COMMENTS : Blackberry and dark chocolate aromas, backed by vanilla undertones. The wine is elegant and lingers on the palate..

BAR CODE: BOTTLE 6002083 000117

6 X 750ML 16002083 000701

12 X 750ML 16002083 000114



Varkplaas Shiraz

WINES OF ORIGIN SIMONSBERG STELLENBOSCH

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