

DELHEIM

South Africa

CABERNET SAUVIGNON 2007

VINEYARD REPORT

: The Cabernet Sauvignon comes from three vineyards, situated on a south westerly slope in the Muldersvlei Bowl, the one being 20 year-old bush vines, and the other 8 and 5 year-old trellised vineyards. The average yield was 3.5 tons/ha.

CELLAR REPORT

: Hand-picked grapes. Fermentation took place in rototanks and upright fermentors with the aid of selected yeast strains. Temperature was maintained at 25 – 30°C. The wine was racked and returned once a day, followed by three pump-overs per day. The wine was matured in 225 litre French oak barrels for 13 months (29% new).

BOTTLING DATE

: January 2009 **RELEASE DATE:** June 2010

ANALYSIS

: Sugar: 2.54 g/l Alcohol: 14.0 vol. % pH: 3.57 Total Acidity: 5.94 g/l

TASTING COMMENTS

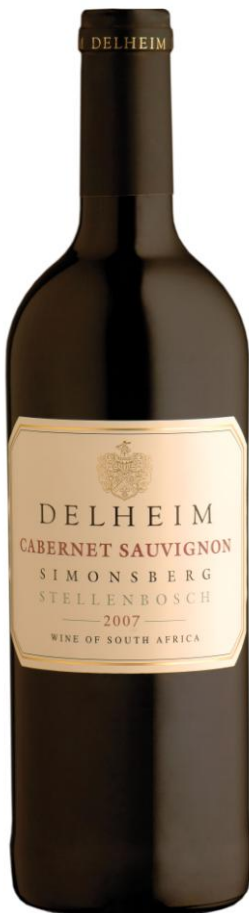
: Aromas of blackberries and currants backed by subtle mint undertones. Full-bodied yet very balanced, with a solid core of fruit and ultra-fine tannins.

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

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