

DELHEIM

South Africa

PINOTAGE 2009

VINEYARD REPORT : 100% Pinotage from bush vine and trellised vineyards, situated in the Muldersvlei bowl.

CELLAR REPORT : Fermentation took place in roto-tanks and upright fermenters with the aid of selected yeast strains. Pump-overs were carried out 6 times daily till 5°Balling, followed by pressing.
The wine was matured for 9 months in 100% French oak barrels (15% new).

BOTTLING DATE : March 2010 **RELEASE DATE:** April 2010

ANALYSIS : Sugar: 2.47g/l Alc.: 14.5 vol. % pH: 3.69 Total Acidity: 5.91 g/l

TASTING COMMENTS : A classic wine with aromas of plum and soft red berries. Well-balanced, with fine tannins and a lingering aftertaste.

Enjoy with dishes such as oxtail, beef casserole and smoked chicken.

BAR CODE: BOTTLE 600 2083 000 124
 6 X 750ML 1600 2083 000 718
 12 X 750ML 1600 2083 000 121



Langry Draad Pinotage

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