

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

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