



DELHEIM
worth the journey



DELHEIM SHIRAZ CABERNET SAUVIGNON 2017

COMPOSITION

Shiraz is the dominant cultivar in this blend with Cabernet Sauvignon adding structure and finesse to the wine

ORIGIN

Coastal, South Africa

VINEYARDS

Grapes of trellised vineyards were hand harvested. Different blocks of each of the cultivars situated in the Muldersvlei bowl were harvested.

VINIFICATION

The grapes were destalked and lightly crushed before fermentation took place in upright tanks. Pump overs were done three to four times per day during fermentation. Temperature during fermentation was carefully controlled between 25°C-27°C. Each cultivar was fermented separately and was only blended together after maturation in barrels. The wine spent 13 months in a combination of different French oak barrels, of which 12% were new oak. The Cabernet Sauvignon was aged by using staves in the tanks.

BOTTLING DATE
OCTOBER 2018

RELEASE DATE
NOVEMBER 2018

ANALYSIS

Residual Sugar:	2.2 g/l
Alcohol:	13.41 %
pH:	3.47
Total Acidity:	5.50 g/l

TASTING NOTES

Deep crimson in colour with a purple hue which indicates youthfulness of this wine. On the nose cherries, blue berries and some peppery hints with slight savoury undertones. The palate lingers with flavours of juicy fruit supported by silky tannins. The fruit intensity is highlighted in this vintage.

MATURATION

Careful maturation for 2 to 4 years after bottling will reward the wine enthusiast.



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