



DELHEIM
worth the journey



DELHEIM MERLOT 2016

COMPOSITION

Merlot

ORIGIN

Stellenbosch, South Africa

VINEYARD

The blocks from which these grapes were picked are named "Peperboom" and "Langrydraad" which are situated on the slopes of Klapmutskop, Peperboom being the highest above sea level. Selected bunches were removed in two tranches before harvest to ensure maximum concentration of tannins and colour. Summer pruning ensured correct light exposure and canopy density. This plays a huge role in the profile of the Delheim Merlot.

VINIFICATION

The juice from handpicked grapes were fermented in stainless steel upright fermenters with the aid of selected yeast strains. Temperatures were maintained between 24–27°C. A combination of pump-overs and rack-and-returns were done during fermentation. Juice was left on the skins for extended maceration of 18 days, after which it was matured in French oak for 12 months of which 25% was new oak.

BOTTLING DATE
NOVEMBER 2017

RELEASE DATE
DECEMBER 2018

ANALYSIS

Residual Sugar:	2.1 g/l
Alcohol:	14.5 %
pH:	3.47
Total Acidity:	5.7 g/l

TASTING NOTES

Notes of tobacco, dark fruit mainly plum and hints of buchu. A medium bodied and fruit driven style of Merlot, with a subtle structure and silky tannins. Fleshy plums, cigar box and oak undertones with very smooth and silky tannins. Perfect to savour on it's own but also a great companion to a hearty lamb stew.

MATURATION

This wine will benefit from careful cellaring for 3-4 years from vintage.



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