



**DELHEIM**  
worth the journey



# DELHEIM VERA CRUZ PINOTAGE 2015

## COMPOSITION

100% Pinotage

## ORIGIN

Simonsberg Ward Stellenbosch, South Africa

## VINEYARD

Selected from a single block of unirrigated 19 year old bush vines, known as the "Protea" vineyard. Soils are predominantly of the Oakleaf form. Two distinct topographies, a cooler south-western slope opposed to a warmer north-western slope, aids in the fruit complexity.

## VINIFICATION

Selected pockets of vines are harvested separately by experienced pickers over 2 harvesting dates, where the critical initial selection is made. The grapes were destemmed and lightly crushed into open top fermenters. The juice was allowed to start natural fermentation at low temperatures and after a day inoculated with a selected strain. Fermentation was done at 26°C and drawn off before dry, with a combination of pump-overs and punch downs. The wine spent 17 months in French oak barrels, of which 35% were new.

BOTTLING DATE  
SEPTEMBER 2016

RELEASE DATE  
JULY 2017

## ANALYSIS

Residual Sugar:	2.3 g/l
Alcohol:	14.68 %
pH:	3.60
Total Acidity:	5.2 g/l

## TASTING NOTES

Vivid crimson and purple hues are complimented by layered aromas of plums, red currants, tobacco, black cherries and chocolate truffles. The mid palate is well supported by the complex array of fruit flavours – plums, mulberry and fresh cherries. Fine, velvety tannins underpin the fruit core and the wine shows impeccable balance and depth of flavours on the finish.

## MATURATION

Careful cellaring will allow this wine to age gracefully for at least 8 years from vintage.



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