



DELHEIM
worth the journey



DELHEIM VERA CRUZ PINOTAGE 2016

COMPOSITION

100% Pinotage

ORIGIN

Simonsberg Ward Stellenbosch, South Africa

VINEYARD

Selected from a single block of unirrigated 21 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 de-stemmed 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 yeast strains. Fermentation was done at 26°C with punch downs and pump-overs done every 2 hours. The wine was pressed just before dry and allowed to finish fermentation in tank. The wine spent 17 months in French oak barrels, of which 35% comprised of new oak barrels.

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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