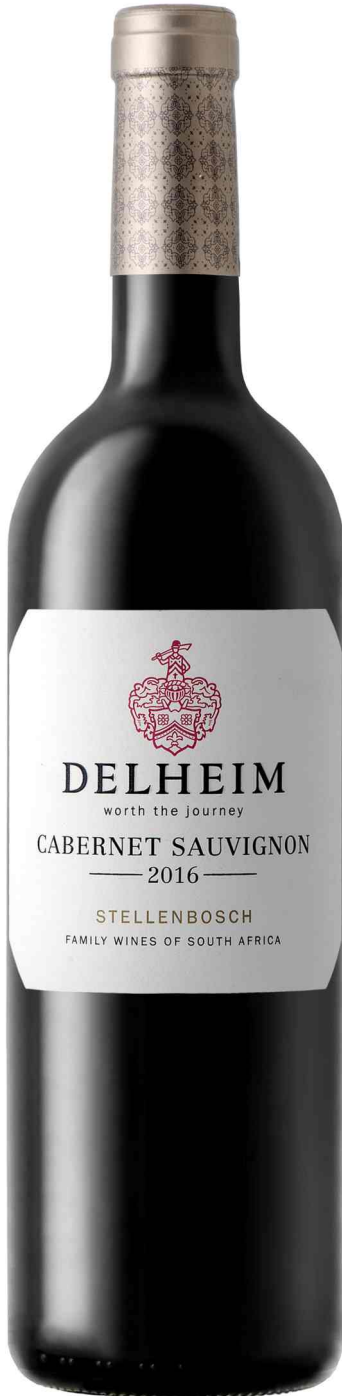




**DELHEIM**  
worth the journey



# DELHEIM CABERNET SAUVIGNON 2016

## COMPOSITION

Cabernet Sauvignon

## ORIGIN

Stellenbosch South Africa

## VINEYARD

These vineyards are situated on a south-westerly slope in the Simonsberg area, Stellenbosch.

## VINIFICATION

The handpicked grapes were fermented in upright fermenters with the aid of selected yeast strains. Temperature was maintained at 25-28°C. A combination of pump overs and rack-and-returns were used during fermentation. The wine spent an average of 18 days on the skins. Matured for 14 months in 300L French oak barrels, of which 45% were new.

## BOTTLING DATE

January 2018

## RELEASE DATE

December 2018

## ANALYSIS

Residual Sugar:	1.90g/l
Alcohol:	14.50%
pH:	3.58
Total Acidity:	5.68g/l

## TASTING NOTES

Aromas of cassis, plum, cedar wood and cigar box with a slight herbaceous undertone. The palate is well structured with fine and delicate tannins and beautiful oak integration. Cassis flavours linger on the finish.

## MATURATION

This wine has all the age worthy hallmarks which will allow it to mature gracefully for at least 4 years from vintage. Careful cellaring will reward the drinker for many years to come.



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