



**DELHEIM**  
worth the journey



## DELHEIM MERLOT 2017

### COMPOSITION

Merlot

### ORIGIN

Stellenbosch, South Africa

### VINEYARD

Block name(s): Pinetrees, Peperboom and Langry draad

Year planted: 2008, 2002, 1998

Size: 2.51ha, 3.02ha and 4.36ha

Soil: Oakleaf profile, mainly decomposed granite

Slope: South-West facing

Elevation : 260-300m above sea level

### VINIFICATION

Handpicked grapes were de-stemmed and crushed. The wine was fermented in Stainless steel tanks with pump-overs done 3time a day. The wine was fermented dry and then pressed. Malolactic fermentation was done partially in barrel and tanks. The wine was then matured in French oak barrels (300L barrels) for a period of 12 months before blending. A light filtration was done before bottling.

### ANALYSIS

Alcohol:	14.5%
Residual Sugar:	2.9 g/l
Total Acidity:	6.1 g/l
pH:	3.59

### 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 2-4 years from vintage.



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