



DELHEIM
worth the journey



DELHEIM PINOTAGE 2017

COMPOSITION

Pinotage

ORIGIN

Stellenbosch, South Africa

VINEYARD

Block name(s): Groeners, Vaaldraai and Langrydraad

Year planted: 1995, 2010, 1997

Size: 2.8ha, 3.10ha and 3.59ha

Soil: Oakleaf profile, mainly decomposed granite

Slope: South-West facing

Elevation : 220-260m above sea level

VINIFICATION

Handpicked grapes were de-stemmed and crushed. The wine was fermented in Stainless steel tanks with pump-overs done 6 times 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, using 300L and 500L barrels, for a period of 18 months before blending. A light filtration was done before bottling.

ANALYSIS

Alcohol:	14%
Residual Sugar:	1.4 g/l
Total Acidity:	5.3 g/l
pH:	3.56

TASTING NOTES

Delheim believes that our medium bodied Pinotage truly showcases the unique profile of this varietal grown in the Stellenbosch area. Rich crimson colour with a lively hue. Juicy, red fruit flavours supported by undertones of perfume and cloves are detected on the nose. Cranberry and savoury flavours with hints of rich plum, flesh out the middle palate. A soft and elegant finish, along with subtle oak, results in the perfect balance .

MATURATION

This wine will benefit from careful cellaring for 2-5 years from vintage.



www.delheim.com