



DELHEIM
worth the journey



DELHEIM GRAND RESERVE 2017

COMPOSITION

Cabernet Sauvignon 90%
Merlot 8%
Cabernet Franc 2%

ORIGIN

Simonsberg, South Africa

VINEYARD

Multiple Vineyards on Vera Cruz
Soil: Oakleaf prole, mainly decomposed granite
Slope: South West facing
Height above sea Level : 220m – 280m
Trellising: Cabernet Sauvignon – bush vines, Merlot and Cabernet franc - VSP system.

VINIFICATION

The grapes are hand-picked in small batches. The juice is fermented in a combination of open top fermenters and vertical stainless steel tanks. Punch down and pump-overs are done for extraction. The wine is barrel matured for 18 months in 300L French oak barrels. Only finest barrels are selected for the Grand Reserve Blend.

ANALYSIS

Alcohol:	14 %
Residual Sugar:	2.8 g/l
pH:	3.53
Total Acidity:	6.04 g/l

VINIFICATION

Dark ruby red colour with a complex nose of dark fruits dominated by blackberries and blackcurrant followed by notes of tobacco and tomato leaf, fresh lead pencil shavings and cassis. The palate is elegantly poised with dark red fruit and a smooth chalky tannin finish which shows true to the area.

VINIFICATION Careful cellaring will allow this wine to age gracefully for up to 15 years.

AWARDS & ACCOLADES

Tim Atkin 93 pts SA 2020 Report
John Platter Guide 5 Stars



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