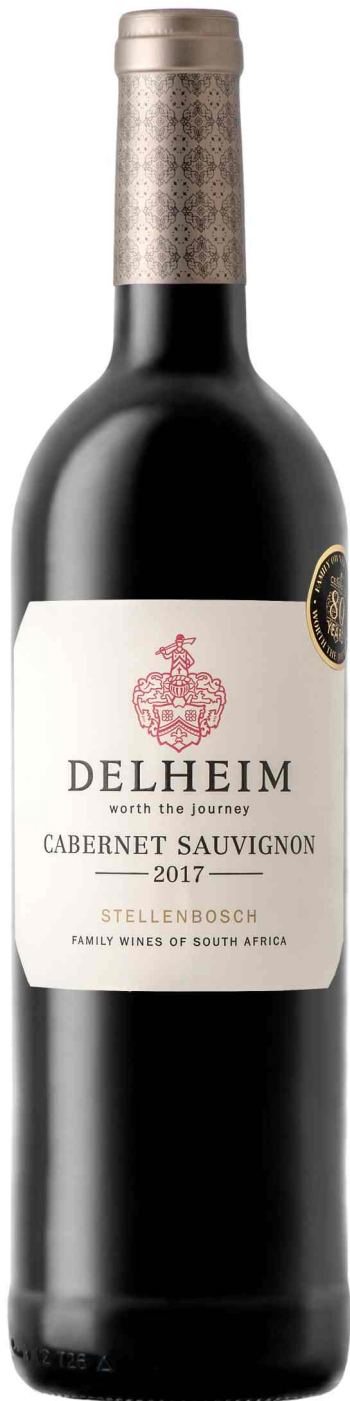




DELHEIM
worth the journey



DELHEIM CABERNET SAUVIGNON 2017

COMPOSITION

Cabernet Sauvignon

ORIGIN

Simonsberg-Stellenbosch, South Africa

VINEYARD

Block names: November and Boorgat

Size: 3.34ha

Soil: Oakleaf profile, mainly decomposed granite

Slope: North facing

Height above sea Level : 240m

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.

ANALYSIS

Residual Sugar: 2.24g/l

Alcohol: 14.5 %

pH: 3.51

Total Acidity: 5.78g/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 7 years from vintage. Careful cellaring will reward the drinker for many years to come.



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