



DELHEIM
worth the journey



DELHEIM SHIRAZ CABERNET SAUVIGNON 2018

COMPOSITION

70% Shiraz
30% Cabernet Sauvignon

ORIGIN

Coastal, South Africa

VINEYARDS

All the vineyards used for our Shiraz Cabernet Sauvignon blend are trellised and the grapes are hand harvested. The different blocks of each cultivar are situated in the Muldersvlei bowl.

VINIFICATION

The grapes were destalked and lightly crushed before fermentation took place in upright tanks. Pump overs were done 3 – 4 times per day during fermentation. The temperature during fermentation was carefully controlled between 25°C -27 °C. Each cultivar was fermented separately and was only blended together after maturation in barrels. The wine spent 13 months in a combination of different French oak barrels, of which 12% were new oak.

ANALYSIS

Residual Sugar:	2.6 g/l
Alcohol:	13.5 %
pH:	3.48
Total Acidity:	5.7 g/l

TASTING NOTES

Bright ruby in colour with a nose showing juicy red and blackberries, warm spice and pepper notes. On the palate you will find a velvety mouth-feel with a medium bodied structure showing red cherries, blackberries and black pepper with a slight savoury undertone. The fruit intensity of this wine lingers on the finish supported by fine tannins.

MATURATION

Careful maturation for 2 to 4 years after bottling will reward the wine enthusiast.



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