



**DELHEIM**  
worth the journey



## DELHEIM PINOTAGE 2018

### 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:	5.6 g/l
pH:	3.47

### TASTING NOTES

On the nose the wine shows brooding dark fruits of blackcurrants and blackberries with spice notes of nutmeg and cloves. The palate opens up to juicy red and black fruits with a smooth and well-structured medium body. The tannins are silky with a long, dry savoury finish with subtle oak notes..

### MATURATION

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



[www.delheim.com](http://www.delheim.com)