

Delheim
CABERNET
SAUVIGNON

1958 VINTAGE

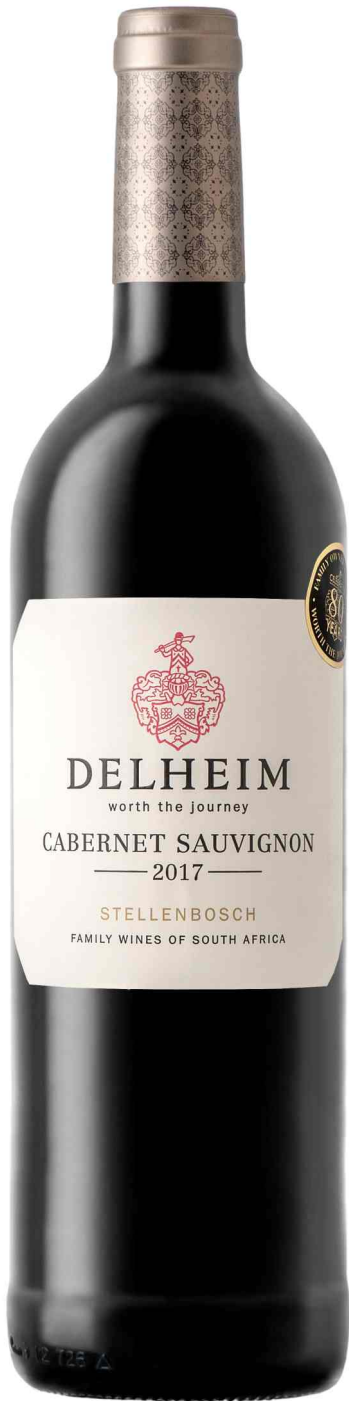
H. O. HOHEISEN, "DRIESPRONG" P.O. BOX 10,
KOELENHOF, CAPE PROVINCE


DELHEIM
worth the journey
CABERNET SAUVIGNON
— 2016 —
STELLENBOSCH
FAMILY WINES OF SOUTH AFRICA



DELHEIM

worth the journey



DELHEIM CABERNET SAUVIGNON 2018

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:	2.2 g/l
Alcohol:	14.5 %
pH:	3.48
Total Acidity:	5.8 g/l

TASTING NOTES

This wine shows classic Stellenbosch Cabernet Sauvignon characteristics on the nose with lead pencil shavings, tobacco leaf and blackcurrant. These notes follow through on the palate as well as ripe red berries with fine tannins and a long finish.

MATURATION

This wine will mature well for 7 to 10 years from vintage with correct cellaring.



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