



DELHEIM

worth the journey



DELHEIM SHIRAZ CABERNET SAUVIGNON 2019

COMPOSITION

77% Shiraz
23% Cabernet Sauvignon

ORIGIN

Coastal, South Africa

VINEYARDS

All the vineyards are planted on South-west facing slopes. Both Shiraz and Cabernet Sauvignon are planted at different altitudes and trellising systems. Shiraz is planted in the cooler sites and Cabernet in the slightly warmer sites. Height above sea level: 180m – 260m
Soil: Oakleaf

VINIFICATION

The grapes are destalked and gently crushed and pumped into upright fermentation tanks. Fermentation is done over a two week period with pump-overs done 3 times a day. The temperature is controlled at 28C. The wine is then pressed off the skins and malo-lactic fermentation is done in tanks. Portions of the wine goes to 500L and 300L French oak barrels and then a portion remains in tank. The wine is matured for 12Months before blending and bottling.

ANALYSIS

Residual Sugar:	3.1 g/l
Alcohol:	13.5 %
pH:	3.54
Total Acidity:	5.5 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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