



DELHEIM

worth the journey



DELHEIM VERA CRUZ PINOTAGE 2018

COMPOSITION

Single Vineyard Pinotage

ORIGIN

Simonsberg Ward Stellenbosch, South Africa

VINEYARD

Block name: Protea

Size: 1.9 ha

Planted: 1996

Soil: Oakleaf profile (mainly decomposed granite and clay)

Slope: South-West facing

Height above sea level: 240m

VINIFICATION

The grapes are selected from the best block of Pinotage.

The first sorting is done in the vineyards by only picking the best quality bunches. Harvesting is done early morning to keep the grapes as cold as possible before being processed.

On arrival at the cellar the grapes are inspected again to ensure quality. It is then de-stemmed and crushed into open top fermenters. The juice was allowed to start natural fermentation at a low temperature and after a day inoculated with a selected yeast strain. Fermentation was done at 26°C. A combination of pump-overs and punch-downs were done for extraction.

The wine spent 18 months in 300L and 500L French oak barrels, of which 35% was 1st fill barrels.

ANALYSIS

Alcohol:	14.5 %
Residual Sugar:	1.2 g/l
pH:	3.49
Total Acidity:	5.3 g/l

TASTING NOTES

Deep crimson colour with the nose showing ripe dark fruit, integrated vanilla and toffee notes and with a touch of spice.

The palate shows juicy red fruit held together by fine silky soft tannins with a long finish.

MATURATION

Careful cellaring will allow this wine to age gracefully for up to 10 years.

AWARDS & ACCOLADES OLD AND CURRENT

2017 vintage - 95 pts Tim Atkin SA 2020 Report

2017 vintage - John Platter Guide 5 Stars

2016 vintage - Top 10 Absa Pinotage Winner 2020



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