



DELHEIM

worth the journey

MERLOT 2013

COMPOSITION

100% Merlot

ORIGIN

Stellenbosch, South Africa

VINEYARD

From 13- and 19-year-old trellised vines on the 5-wire Perold system. Selected bunches were removed in two tranches before harvest to ensure maximum concentration of tannins and colour. Summer pruning ensured correct light exposure and canopy density.

VINIFICATION

The juice from the handpicked grapes was fermented in stainless steel fermentors with the aid of a selected yeast strains. Temperature was maintained between 25–28°C. A combination of pump-overs and rack & returns were done during fermentation. Juice was left on the skins for extended maceration of 18 days, after which it was matured in French oak for 15 months (20% new oak).

BOTTLING DATE

September 2014

RELEASE DATE

March 2015

ANALYSIS

Residual Sugar:	3.40 g/l
Alcohol:	14.0%
pH:	3.55
Total Acidity:	5.20 g/l

TASTING NOTES

Deep crimson red colour. Ripe mulberry fruit, cinnamon and chocolate on the nose with hints of mint. The fruit follows through on the dense and finely structured palate, with juicy red berry flavours on the finish.

MATURATION

This wine will benefit from careful cellaring for 5-6 years from vintage.



"Peperboom" Merlot Vineyard