



DELHEIM

worth the journey



PINOTAGE 2015

COMPOSITION

100% Pinotage

ORIGIN

Stellenbosch, South Africa

VINEYARD

From bush vine and trellised vineyards situated in the Muldersvlei bowl.

VINIFICATION

After hand selection in the vineyards, the grapes were destemmed and lightly crushed into static upright tanks. The juice was allowed to start natural fermentation at low temperatures, and after a day inoculated with a selected strain. Fermentation was done at 26 - 28°C and drawn off before dry. The wine spent 15 months in French oak barrels of which 22% were new.

BOTTLING DATE

September 2016

RELEASE DATE

April 2017

ANALYSIS

Residual Sugar:	1.82 g/l
Alcohol:	14.0%
pH:	3.60
Total Acidity:	5.40 g/l

TASTING NOTES

Bright crimson and purple hues. Juicy, refreshing and perfumed with notes of clove and Asian spices and well-integrated oak. Dark berry and savoury flavours flesh out the middle palate. Soft and elegant on the finish, displaying great balance and subtle oak undertones. A modern, delicate and lighter style of Pinotage.

MATURATION

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