



DELHEIM

worth the journey

VERA CRUZ SHIRAZ 2013

COMPOSITION

100% Shiraz

ORIGIN

Simonsberg ward, Stellenbosch, South Africa

VINEYARD

Selected from a single vineyard, known as the “Skooltjie” (school) bushvine. 21 year old double-row bushvines on Oakleaf soils, facing South-Southwest.

VINIFICATION

Great effort is made during harvesting. Selected pockets of vines are harvested separately over 3 harvesting dates. Grapes are harvested by experienced pickers where the critical initial selection is made. The grapes were destemmed and lightly crushed into open top fermenters. The juice was allowed to start natural fermentation at low temperatures and after a day inoculated with a selected strain. Fermentation was done at 28°C and kept on the skins for 10 days. A combination of pump-overs and punch downs were done. The wine spent 17 months in barrel of which 40% were new, all French oak.

BOTTLING DATE

October 2014

RELEASE DATE

October 2015

ANALYSIS

Residual Sugar:	2.50 g/l
Alcohol:	14.0%
pH:	3.59
Total Acidity:	5.60 g/l

TASTING NOTES

Deep purple red in colour. Dark plum and black berry aromas with hints of spice and violets. The flavours follow through on the palate with the dark plum flavours more pronounced. Firm tannin structure. The wine will benefit from decanting when young.

MATURATION

Careful cellaring will allow this wine to age gracefully for at least 8-10 years from vintage.



“Skooltjie” Bushvine Shiraz Vineyard