



DELHEIM
worth the journey

PINOTAGE 2014

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°C and drawn off before dry. The wine spent 14 months in French oak barrels of which 20% were new.

BOTTLING DATE

October 2015

RELEASE DATE

April 2016

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. Sweet oak spice aromas on the nose are supported by hints of ripe plums, black cherry and raspberries. The wine is plush and rich on the palate, with an integrated tannin core. Dark berry and savoury flavours flesh out the middle palate. Soft and elegant on the finish, displaying great balance and subtle oak undertones.

MATURATION

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



"Langdraad-ry" Pinotage Vineyard