



**DELHEIM**  
worth the journey

## SHIRAZ - CABERNET SAUVIGNON 2015



### COMPOSITION

Shiraz (62%), Cabernet Sauvignon (26%), Pinotage (10%),  
Tempranillo (2%)

### ORIGIN

Coastal Region, South Africa

### VINIFICATION

Fermentation with selected yeast strains. Temperature was maintained at 25-28°C. Pump-overs were conducted four times a day until fermented dry. The wine was matured for 14 months in mostly large French oak Foudres, and then bottled with a screw cap.

*Vegan friendly – no animal proteins were used during the fining processes.*

### BOTTLING DATE

October 2016

### RELEASE DATE

November 2016

### ANALYSIS

Residual Sugar:	2.4 g/l
Alcohol:	13.5%
pH:	3.67
Total Acidity:	5.30 g/l

### TASTING NOTES

Bright ruby red colour. Aromas of ripe, sweet mulberry, plum and blueberry, underpinned by subtle spicy notes. Smooth and supple on the entry, with juicy red fruit flavours to support the elegant structure. Medium-bodied, with generous length on the finish. Pair with lamb stew, pepper sirloin, grilled chicken dishes and pizza.

### MATURATION

Drink now, or within 2-3 years from vintage.



“Varkplaas” Shiraz Vineyard

