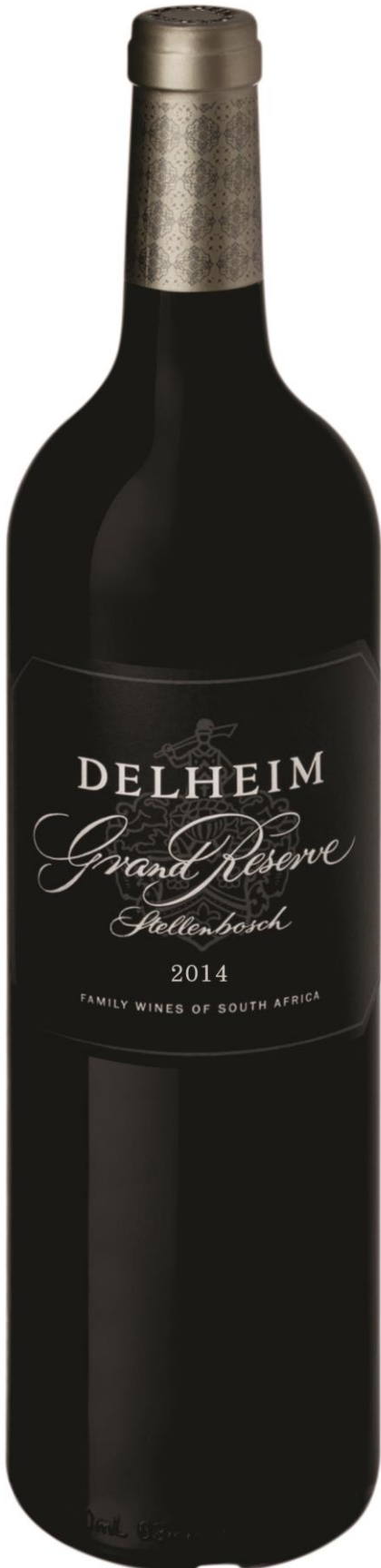




DELHEIM

worth the journey

GRAND RESERVE 2014



COMPOSITION

85% Cabernet Sauvignon
10% Cabernet Franc
5% Merlot

ORIGIN

Stellenbosch, South Africa

The Cabernet Sauvignon vines is planted on south-westerly slopes in the Stellenbosch area with an east to west and north to south row direction. Cabernet franc from the block "Vaaldraai" is also included in this blend. "Peperboom" is the name of the Merlot block that's used in this blend and is lying at the foothill of Klipmutskop.

VINEYARD

From two vineyards situated on a south-westerly slope in the Simonsberg area, Stellenbosch.

VINIFICATION

Grapes are picked by hand in order to do bunch selection in the vineyards. Great care is taken in the cellar to optimise extraction of flavours during fermentation by means of pump overs and deléstage. Fermentation temperature was maintained between 25 and 28 degree Celsius. Post maturation was done on the Merlot component. The wine spent 16 months in French oak, hogshead, barrels of which 30% where new and the rest second and third fill barrels.

BOTTLING DATE

17/09/2015

RELEASE DATE

September 2017

ANALYSIS

Residual Sugar:	2.0 g/l
Alcohol:	14.0%
pH:	3.63
Total Acidity:	5.50 g/l

TASTING NOTES

This wine will benefit from ageing up to ten years from bottling. Careful cellaring conditions needs to be maintained during the cellaring of this age worthy wine.

MATURATION

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