



**DELHEIM**  
worth the journey

## **CABERNET FRANC 2014**

### **COMPOSITION**

100% Cabernet Franc

### **ORIGIN**

Stellenbosch Region, South Africa

### **VINIFICATION**

The handpicked grapes were fermented in upright fermenters with the aid of selected yeast strains. Temperature was maintained at 24-26°C. A combination of pump-overs and rack and returns were used during fermentation. The wine spent 18 days on skins. Matured for 15 months in French oak, 22% new..

### **BOTTLING DATE**

November 2015

### **RELEASE DATE**

October 2017

### **ANALYSIS**

Residual Sugar:	2.4 g/l
Alcohol:	14.5 %
pH:	3.55
Total Acidity:	5.6 g/l

### **TASTING NOTES**

Dark in colour with a red rim. Complex flavours and aromas of blackberries & dark cherries, spice and dark chocolate. You will also find hints of fresh herbaceous notes, along with tobacco. The palate is well structured with fine oak integration and a lingering finish. Age-worthy for up to 10 years.

### **MATURATION**

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