



DELHEIM

worth the journey

DELHEIM GRAND RESERVE 2021

COMPOSITION

70% Cabernet Sauvignon
15% Cabernet Franc
10% Merlot
5% Petit Verdot

ANALYSIS

Alcohol: 14.5 %
Residual Sugar: 3.6 g/l
Total Acidity: 5.9 g/l
pH: 3.54

ORIGIN

Simonsberg Stellenbosch, South Africa



Pair with a hearty lamb shank.

VINEYARD

The finest vineyard blocks selected on Delheim Estate

Soil: Oakleaf profile, mainly decomposed granite

Slope: South-west facing

Height above sea level: 220–280 m

Trellising: Cabernet Sauvignon – bush vines, Merlot,

Petit Verdot Cabernet Franc - VSP system

VINIFICATION

The grapes are hand-picked in small batches. The juice is fermented in a combination of open top fermenters and vertical stainless steel tanks. Punch-downs and pump-overs are done for extraction. The wine is barrel matured for 18 months in 300 L French oak barrels. Only finest barrels are selected for the Grand Reserve Blend.

TASTING NOTES

Dark ruby red colour with a complex nose of dark fruits dominated by blackberries and blackcurrant followed by notes of tobacco and tomato leaf, fresh lead pencil shavings and Cassis. The palate is elegantly poised with dark red fruit and a smooth chalky tannin finish which shows true to the area.

MATURATION

Careful cellaring will allow this wine to age gracefully for up to 15 years.

AWARDS & ACCOLADES

First produced back in 1981. This iconic wine remains a paradigm of consistently great winemaking and stellar terroir:

4.5 Stars Platter's Guide 2025

94 pts Tim Atkin SA Wine Report 2024



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