



DELHEIM

worth the journey

DELHEIM VERA CRUZ PINOTAGE 2021

COMPOSITION

100% Estate Single Vineyard Pinotage

ANALYSIS

Alcohol: 14.5%
Residual Sugar: 2.7 g/l
Total Acidity: 5.7 g/l
pH: 3.65

ORIGIN

Simonsberg Stellenbosch, South Africa



Pair with a delicious rump cut or hearty stew.

VINEYARD

Block name: Protea
Size: 1.9 ha
Year planted: 1996
Soil: Oakleaf profile, mainly decomposed granite and clay
Slope: South-west facing
Height above sea level: 240 m

VINIFICATION

The grapes are selected from the best block of Pinotage. The first sorting is done in the vineyards by only picking the best quality bunches. Harvesting is done early morning to keep the grapes as cold as possible before being processed. On arrival at the cellar the grapes are inspected again to ensure quality. It is de-stemmed and crushed into open top fermenters. The juice was allowed to start natural fermentation at a low temperature and after a day inoculated with a selected yeast strain. Fermentation was done at 26 °C. A combination of pump-overs and punch-downs were done for extraction. The wine spent 18 months in 300 L and 500 L French oak barrels, of which 35% was first fill barrels.

TASTING NOTES

Deep crimson colour with the nose showing ripe dark fruit, integrated vanilla and toffee notes and with a touch of spice.

MATURATION

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

AWARDS & ACCOLADES

2018 vintage - 4.5 Stars Platter's Guide
2019 vintage - 95 pts Tim Atkin SA Wine Report 2022
2020 vintage - 94 pts Tim Atkin SA Wine Report 2023
- 4.5 Stars Platter's Guide 2024



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