

DELHEIM

South Africa

GRAND RESERVE 2003

VINEYARD REPORT

: 94 % Cabernet Sauvignon & 6 % Merlot

The Cabernet is from 13 year-old double row bushvines, planted on a Southeast-facing slope, with well-drained sandy loamy soils. Drip-irrigation used for water stress management. The Merlot portion is from 5 year old trellised vines also with drip-irrigation.

CELLAR REPORT

: After destalking and crushing, mash was directly pumped into fermentation tanks. Fermentation took place with the aid of selected yeast strains in upright fermenters. Temperature controlled between 25 – 28°C and rack and returned twice followed by three pump-overs per day. Extended skin contact after fermentation for 4 weeks. The wine matured for 17 months in 225 litres French oak barriques – 79% new wood .

BOTTLING DATE

: 10 November 2004

RELEASE DATE:

November 2006

ANALYSIS

: Sugar: 2.0g/l Alcohol: 13.5 vol% pH: 3.51 TA: 6.6g/l

TASTING COMMENTS

: A rich and intense wine with expressive fruit aromas. A combination of cassis, violets and rich coffee aromas. The wine is well-balanced with finesse and a lingering aftertaste. The elegant yet firm tannin structure will ensure that it will age well 5-8 years after vintage.

BAR CODE: BOTTLE 6002083 000322

6 X 750ML 16002083 000886

12 X 750ML 16002083 000886



BOORGAT CABERNET

WINES OF ORIGIN SIMONSBERG STELLENBOSCH

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