

# DELHEIM

South Africa

## CABERNET SAUVIGNON / SHIRAZ 2006

**VINEYARD REPORT** : 41% Cab Sauvignon, 39% Shiraz, 17% Malbec, 3% Ruby Cabernet

**CELLAR REPORT** : Fermentation with the aid of selected yeast strains. Temperature was maintained at 25 - 28°C. Pump overs thrice daily. Matured for 11 months in French oak casks.

**BOTTLING DATE** : July 2007      **RELEASE DATE:**      October 2007

**ANALYSIS** : Sugar: 2.36g/l    Alcohol: 14.0 vol. %    pH: 3.59    Total Acidity: 5.88 g/l

**TASTING COMMENTS** : Black cherry and plum aromas, backed with notes of vanilla spice. The wine is well-balanced and lingers on the palate and will complement spicy dishes, meat, Italian food or enjoy simply on its own.

BAR CODE: BOTTLE      6002083 000117

6 X 750ML      16002083 000701

12 X 750ML      16002083 000114



Varkplaas Shiraz

### **WINES OF ORIGIN SIMONSBERG STELLENBOSCH**

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