

DELHEIM

South Africa

MERLOT 2005

VINEYARD REPORT

: 13 and 7 year-old vines trellised on 5-wire Perold. Excess crop and green grapes removed twice before harvesting. This allowed for easy ripening of the fruit, resulting in maximum concentration of tannin and colour. Summer pruning for correct light exposure and canopy density was also done.

CELLAR REPORT

: Hand picked grapes. Fermentation took place in Roto-tanks and upright fermentors with the aid of selected yeast strains. Temperature maintained at 25 - 30°C. The wine was racked and returned once daily, followed by two pump overs per day. Matured for 15 months in French oak – 10% new.

BOTTLING DATE

: November 2006 **RELEASE DATE:** September 2007

ANALYSIS

: Sugar: 2.3 g/l Alcohol: 13.5 vol. % pH: 3.58 Total Acidity: 5.44 g/l

TASTING COMMENTS

: Succulent berry fruit with a smooth-textured charm. The wine is firm, though elegant and combines richness with finesse.

BAR CODE: BOTTLE 6002083 000063

6 X 750ML 16002083 000664

12 X 750ML 16002083 000060



Peperboom Merlot

WINES OF ORIGIN SIMONSBERG STELLENBOSCH

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