

DELHEIM



Worth the Journey

VERA CRUZ ESTATE SHIRAZ 2006



COMPOSITION

100% Shiraz

ORIGIN

Simonsberg ward, Stellenbosch, South Africa

VINEYARDS

The vineyards were drip-irrigated to prevent the vines from becoming stressed. Fruit quality was optimised through crop reduction and selective handpicking from a 16-year-old double-row of bush vines.

VINIFICATION

After the handpicked grapes had been destemmed and crushed, the juice was fermented in upright stainless steel tanks with the aid of selected yeast strains, and the temperature maintained at 25-28°C. The wine was pumped-over thrice a day until fermented dry, and then matured for seventeen months in a combination of 225l French and American oak barriques (90% new). This wine is a fine blend from a limited number of these barriques; only eleven of the best were selected for the 2006 vintage.

BOTTLING DATE

February 2008

RELEASE DATE

August 2009

ANALYSIS

Residual Sugar:	1,86 g/l
Alcohol:	14.0%
pH:	3.41%
Total Acidity:	6.10 g/l

TASTING NOTES

Hugely intense with smoky and blackberry aromas that linger on the palate. Lovely sour cherry note adds lift to dried herb and spicy/savoury tones.

MATURATION

This wine will benefit from bottle maturation of 6 – 8 years after vintage.

BAR CODES

1 x 750ml:	600 2083 00 0537
6 x 750ml:	1600 2083 00 1050



Skooltjie Shiraz