



**DELHEIM**  
worth the journey



## DELHEIM PINOTAGE 2016

### COMPOSITION

100% Pinotage

### ORIGIN

Stellenbosch, South Africa

### VINEYARD

From bush vine and trellised vineyards situated in the Muldersvlei bowl.

### VINIFICATION

Challenging growing conditions during this vintage resulted in lower yields but delivered better concentration of fruit. Harvesting of grapes is only done by hand in the vineyards. This enables us to only select grape that are optimally ripe. After hand selecting, the grapes were destemmed and lightly crushed into static upright tanks. The juice naturally starts fermenting at low temperatures, and after a day inoculates with a selected strain. Fermentation was done at 26°C and drawn off before dry. The wine spent 11 months in French oak barrels of which 20% were new.

BOTTLING DATE  
OCTOBER 2017

RELEASE DATE  
AUGUST 2018

### ANALYSIS

Residual Sugar:	2.5 g/l
Alcohol:	14.35 %
pH:	3.57
Total Acidity:	5.40 g/l

### TASTING NOTES

Delheim believes that our medium bodied Pinotage truly showcases the unique profile of Pinotage, grown in the Stellenbosch area. Rich crimson colour with a lively hue. Juicy, red fruit flavours supported by undertones of perfume and cloves are detected on the nose. Cranberry and savoury flavours with hints of rich plum, flesh out the middle palate. A soft and elegant finish, along with subtle oak, results in the perfect balance .

### MATURATION

This wine will benefit from careful cellaring for 2-4 years from vintage.



[www.delheim.com](http://www.delheim.com)