



DELHEIM

worth the journey

DELHEIM PINOTAGE 2020

COMPOSITION

100% Pinotage

ANALYSIS

Alcohol:	14.5%
Residual Sugar:	1.7 g/l
Total Acidity:	5.4 g/l
pH:	3.54

ORIGIN

Simonsberg Stellenbosch, South Africa



Pair with a smoky Gouda.

VINEYARD

Block name(s): Groeners, Vaaldraai and Langrydraad

Year planted: 1995, 2010, 1997

Size: 2.8 ha, 3.10 ha and 3.59 ha

Soil: Oakleaf profile, mainly decomposed granite

Slope: South-west facing

Height above sea level: 220–260 m

VINIFICATION

Hand picked grapes were de-stemmed and crushed. The wine was fermented in stainless steel tanks with pump-overs done 6 times a day. The wine was fermented dry and then pressed. Malolactic fermentation was done partially in barrel and tanks. The wine was then matured in 300 L French oak barrels for a period of 18 months before blending. A light filtration was done before bottling.

TASTING NOTES

On the nose the wine shows brooding dark fruits of blackcurrants and blackberries with spice notes of nutmeg and cloves. The palate opens up to juicy red and black fruits with a smooth and well-structured medium body. The tannins are silky with a long, dry savoury finish with subtle oak notes.



AWARDS & ACCOLADES

3.5 Stars Platter's Guide 2024



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