



## **Wine & Vintage: Gemoedsrus 2010**

|                   |   |         |            |                |          |               |         |    |      |
|-------------------|---|---------|------------|----------------|----------|---------------|---------|----|------|
| Label:            | Solms - Delta   |         |            |                |          |               |         |    |      |
| Farm location:    | Delta Rd, off R45, Franschhoek Valley   |         |            |                |          |               |         |    |      |
| Farm owners:      | Solms Family Trust, Astor Family Trust and the farm's workers (Wijn de Caab Trust)  |         |            |                |          |               |         |    |      |
| Wine maker:       | Hilko Hegewisch   |         |            |                |          |               |         |    |      |
| Viticulturist:    | Rosa Kruger   |         |            |                |          |               |         |    |      |
| Grape Variety:    | Shiraz 100 %  |         |            |                |          |               |         |    |      |
| Style of Wine:    | Desiccated Shiraz, fortified with Shiraz 'grappa' (husk spirit). An innovative new approach to 'port' (fortified wine).   |         |            |                |          |               |         |    |      |
| Vinification:     | <ol style="list-style-type: none"><li>1. The Shiraz bunches were desiccated on the vine, then harvested in two tranches.</li><li>2. The earlier tranche was pressed and the skins were distilled into grappa.</li><li>3. Wine was fermented from the later tranche, in open oak barrels.</li><li>4. Grappa was added to the wine on the skins, then the whole was pressed.</li></ol>  |         |            |                |          |               |         |    |      |
| Maturation:       | Matured for 15 months, to retain the primary fruit aromas, in mostly new French oak barrels.  |         |            |                |          |               |         |    |      |
| Wine Description: | Black colour, toasted almond aromas on the nose, dark chocolate on the palate, with medium sweet, well-rounded finish.  |         |            |                |          |               |         |    |      |
| Analysis:         | <table><tr><td>Alcohol</td><td>18.5 % Vol</td></tr><tr><td>Residual Sugar</td><td>78.8 g/l</td></tr><tr><td>Total Acidity</td><td>7.2 g/l</td></tr><tr><td>pH</td><td>3.46</td></tr></table>  | Alcohol | 18.5 % Vol | Residual Sugar | 78.8 g/l | Total Acidity | 7.2 g/l | pH | 3.46 |
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| pH                | 3.46  |         |            |                |          |               |         |    |      |
| Background:       | This wine is a tribute to our late great musician-in-residence, Alex van Heerden (1974-2009). In a brief whirlwind of generosity he passed the precious legacy of Cape music into hands and hearts. 'Gemoedsrus' ('peace of mind') was the title track of his last album, released just a few weeks after his tragic death. The composer of <i>Gemoedsrus</i> , together with Adriaan Brand, continued Alex's work at Solms-Delta, which now boasts over 180 farm-worker musicians. |         |            |                |          |               |         |    |      |
| History of farm:  | The more than 320 year old Franschhoek farm has reclaimed its historic role as a wine estate under the direction of Prof. Mark Solms, a world-renowned neuroscientist.  |         |            |                |          |               |         |    |      |
| Price:            | Recommended retail price – R220 (R250 with cylinder)  |         |            |                |          |               |         |    |      |

*Produced by Solms-Delta (Pty) Ltd, which is a joint venture between the Solms and Astor families and the Wijn de Caab Trust, the beneficiaries of which are the historically disadvantaged residents and employees of Delta farm and its environs. [www.solms-delta.co.za](http://www.solms-delta.co.za)*