

# SOLMS DELTA

## 2013 Shiraz

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### The Harvest

The grapes were harvested from 3 different blocks of Shiraz on Solms Delta estate. The soils are mainly sandy alluvial soils which allow for great fruit purity and finesse in the wine. A portion of Shiraz was brought in from the Wellington area and adds structure and intensity to the blend.

### Technical Information

Alcohol	14.3 % Vol
Residual Sugar	3.7 g/l
Total Acidity	5.0 g/l
pH	3.7
Closure	Stelvin

### Cellar Notes & Blending Information

Grape Varietals:	Shiraz
Style of Wine:	Dry, lightly oaked Shiraz
Vinification:	Traditional pump overs. Fermentation takes place at warm temperatures for maximum fruit extraction. The wine is pressed of once dry and undergoes malo-lactic fermentation in stainless steel tanks.
Maturation:	The wine was matured for 12 months in seasoned French oak barrels

### Maturation Potential

Created to be enjoyed as a medium bodied, fruit driven style and will thus be best served within 2-3 years after bottling.

### Tasting Note

Dark fruits of plum, prune and cassis. The wine has subtle hints of oak spice with notes of liquorice and mint that leads to a smooth, generous palate.

### Food Pairing

Enjoy it on its own, or at any informal occasion, al fresco at a braai, or around a convivial dinner table, paired with hearty peasant dishes.

### Label Detail

Nicknamed "Langarm" (meaning "straight-arm") after a dance that captures the mood of the Cape at the end of a long working week. It can be danced to just about any kind of music, but 'Boeremusiek' is definitely best. We dance it with our arms extended like melodramatic windsurfers. Outsiders find it comical, but that is only until they have tried it.

