



Africana 2011

The Harvest

The grapes for Africana were harvested from the best blocks on Solms-Delta and other carefully selected vineyards in the Paarl region. The selected soils, from decomposed granite to alluvial deposits, all contributed to the complexity of the wine.

Technical Information

Alcohol	14% Vol
Residual Sugar	8.7 g/l
Total Acidity	6.2 g/l
pH	3.40
Closure	Best quality cork

Cellar Notes & Blending Information

Grape Varietals:	Shiraz
Style of Wine:	Single varietal Shiraz desiccated on the vine
Vinification:	The desiccated grapes were fermented as whole bunches, together with the stalks and pumped over at regular intervals to ensure homogenization and optimal extraction. Once alcoholic fermentation was completed the wine was pressed off the skins and allowed to undergo natural malolactic fermentation in stainless steel tanks after which it was racked to barrels.
Maturation:	Matured for 16 months in seasoned French oak barrels.

Maturation Potential

Africana 2011 will best reward cellaring of 5-8 Years

Tasting Note

A dark and concentrated wine, Africana is nuanced with liquorice, black cherries and cassis fruit, supported by subtle white pepper and floral perfume. The firm tannin on the palate is balanced by a fine acid and full body that gives the wine both generosity and an elegant finish.

Food Pairing

Deep, concentrated and intense, Africana prefers a powerful food partner: try it with well-seasoned game (it's especially good with venison pie) or summery Med-style meals with grilled vegetables, prosciutto and peppery salami's.

Label Detail

Africana is the cultural produce of Africa. Delta farm has been a rich source of Africana.

