



## Hiervandaan 2011

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### The Harvest

The grapes were harvested from various vineyards, including our own, each adding complexity of the blend due to their unique terroir. Soils varied from shale to decomposed granite.

### Technical Information

Alcohol	14% Vol
Residual Sugar	2.7 g/l
Total Acidity	6.4 g/l
pH	3.46
Closure	Best quality cork

### Cellar Notes & Blending Information

Grape Varietals:	Shiraz 40%, Grenache 35%, Carignan 19%, Viognier 5%, Mourvèdre 1%
Style of Wine:	Classic Rhône style blend but with a twist: a desiccated component by an ancient Greek method.
Vinification:	Traditional methods were used in the winemaking with regular pumpovers to ensure optimal extraction.
Maturation:	Matured for 14 months in seasoned French oak. Regularly stirred in the barrels.

### Maturation Potential

Hiervandaan should reach its peak between 3-5 years after maturation, but will last for up to 10 years.

### Tasting Note

Liquorice and warm spice that open up to wild berries and sour cherry on the nose. The wine is elegant, with a fine tannin structure and focused acidity that is balanced by juicy red fruit on the palate

### Food Pairing

Very well paired with cured meats, matured rump and sirloin, or a Karoo lamb rack. Gives a soothing balance when enjoyed with matured cheeses and extracts the best flavours out of smoked meats and braaivleis [barbeques].

### Label Detail

'Hiervandaan' (meaning 'from this place') is a word with special significance in the colonial history of the Cape. It was used by early European settlers to define their new identity: 'Ons is hiervandaan, ons is Afrikaners.' ('We are from this place, we are Africans.')



*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*

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