



SOLMS DELTA

AMALIE 2015

HERITAGE COLLECTION

The wine honours family links and history. Princess Amalie von Solms-Braunfels (immortalised by Rembrandt in 1632) played a significant role in Dutch political life after her marriage to the Prince of Orange. Her grandson, William III, King of England, provided refuge and support to thousands of French Huguenots after the revocation of the Edict of Nantes in 1685. Some 180 of these refugees, fleeing religious persecution, were relocated to the Cape and granted farms in the immediate vicinity of Delta. Here they laid the foundations of the modern South African wine industry.

The Harvest

The 2015 Vintage was an exceptional vintage for the Cape, with great concentration and natural acidity in the wines. The Amalie was blended from three different regions and four grape varieties to create a unique wine that showcases the diversity of the Cape's vineyard landscape. The Grenache Blanc is from an ungrafted, bush vine vineyard in the Piekenierskloof, at an altitude of 700m above sea level with predominantly weathered sandstone soils. The grapes were harvested at 21 Brix and add focus and elegance to the blend. The Chenin Blanc comes from a dryland, bush vine block in the Swartland and show beautiful yellow fruit aromatics and adds texture to the blend. Both the Verdelho and the Roussanne are from the Voor-Paardeberg region and are planted in decomposed granite soil. This site adds great fruit concentration and body to the wine, with Roussanne adding richness and savoury notes and Verdelho bright acidity and intense pineapple and lime fruit.

Cellar Notes & Blending Information

Grape Varietals: Grenache Blanc 30%, Chenin Blanc 30%, Roussanne 25%, Verdelho 15%.

Style of Wine: Barrel matured dry white blend.

Vinification: The wines were fermented in a combination of 500L French oak barrels, 2000L Foudres and concrete egg shaped fermenters.

Maturation: The Amalie was aged for 12 months on the gross less in combination of oak and stain concrete vessels.

Tasting Note

Elegant and complex with initial aromatics ranging from white pear to peach, that opens up to subtle lemony citrus flavours. The wine has medium body with spicy texture from integrated oak on the palate and rewards with a generous mouth feel and long finish.

Food Pairing

The delicate flavours and textural palate of the wine lends itself to clean flavours, fresh salads and summer foods. Ideal combination with seafood and poultry.



ALC.	14.0% Vol
RS	1.9 g/l
TA	5.5 g/l
PH	3.37
CLOSURE	Best Quality Cork