



SOLMS DELTA

GEMOEDSRUS 2014

HERITAGE COLLECTION

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 Gemoedsrus, together with Adriaan Brand, continued Alex's work at Solms-Delta, which now boasts over 180 farm-worker musicians.

The Harvest

The Shiraz grapes used for the Gemoedsrus are obtained from vines desiccated on Solms-Delta and the Franschoek surrounds. The bunches are allowed to reach a sugar level of 29 degrees Brix to ensure that maximum concentration has taken place and results in an intense and structured must.

Cellar Notes & Blending Information

Grape Varietals: Shiraz

Style of Wine: Desiccated Shiraz, fortified with Shiraz 'grappa' (husk spirit). An innovative new approach to 'port' (fortified wine).

Vinification: The Shiraz bunches were desiccated on the vine and picked once optimal concentration was achieved. The grapes were then partially fermented on the skins and then fortified at the desired sugar level.

Maturation: Matured for 16 months, to retain the primary fruit aromas, in mostly seasoned French oak barrels.

Maturation Potential

Can be cellared for up to 10 years, allowing for subtle nuances with aging.

Tasting Note

Intense and flavourful with dried prune, black pepper and dark chocolate on the nose that carries over to the palate with a medium sweet, well rounded finish.

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.



ALC.	18.5% Vol
RS	80 g/l
TA	3.64 g/l
PH	5.3
CLOSURE	Cork