

SOLMS DELTA

WINE OF SOUTH AFRICA



Hiervandaan 2012

The Harvest

The grapes were harvested from various vineyards, each adding complexity of the blend due to their unique terroir. The Grenache comes from old bush vine vineyards in the Piekenierskloof. The Shiraz from decomposed Granite soils in the Wellington as well as sandy alluvial soils in Franschhoek. The Mourvedre is from the Voor Paardeberg region and the Cinsaut from Darling.

Technical Information

Alcohol:	14.5% Vol
Residual Sugar:	4.6 g/l
Total Acidity:	6.2g/l
pH:	3.48
Closure:	Best quality cork

Cellar Notes & Blending Information

Grape Varietals:	Grenache 37%, Shiraz 28%, Mourvèdre 27%, Cinsaut 8%
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 12 months in seasoned French oak.

Maturation Potential

The Hiervandaan should reach its peak between 3-5 years maturation.

Tasting Note

Raspberry, brambles and cranberry fruit on the nose, that is followed by subtle peppery spice. The wine is elegant, with a fine tannin structure and focused acidity that is balanced by juicy red fruit on the palate.

Food Pairing

A great food wine that will pair well with roast lamb, sirloin steak and venison dishes.

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.')

www.solms-delta.co.za



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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