



Wine & Vintage: Africana 2005

“Delicacy and varietal character are not the point with Africana ... There is drama and power, but also an austerity offsetting the hint of sweetness, with beguiling aromas and an expanding complexity of flavours as the wine develops. As Neil Beckett has said, while approving the conservative-radical thrust at Solms-Delta, ‘this pungently scented and powerfully tannic wine is unique.’”

Tim James, '1001 Wines You Must Try Before You Die' (2008)

Label:	Solms-Hegewisch
Farm location:	Delta Rd, off R45, Franschhoek Valley
Farm Owner:	Solms Family Trust, Astor Family Trust and the Wijn de Caab Trust
Wine maker:	Hilko Hegewisch
Viticulturist:	Rosa Kruger
Grape Varieties:	100% Shiraz
Style of Wine:	Single varietal Shiraz desiccated on the vine
Vinification:	Desiccated on the vine / vine drying through strangulation is an ancient Greek practice in which the stem of each bunch of grapes is clamped on the vine weeks before harvest, to concentrate flavours and colour. The desiccated grapes were fermented as whole bunches, together with the stalks.
Maturation:	After fermentation the wine was matured for 15 months in new French oak
Wine Description:	A dark red with a floral nose, noble bitterness, and intense tannin on the palate
Analysis:	Alcohol 15.1 % /vol Residual Sugar 4.6 gm/l Total Acidity 6.5 gm/l pH 3.29
Background:	<i>Africana</i> is the cultural produce of Africa. Delta farm has been a rich source of <i>Africana</i> .
History of farm:	The 320 year old Franschhoek farm has reclaimed its historic role as a wine estate under the direction of Prof. Mark Solms, a world-renowned neuroscientist recently returned to South Africa.
Price:	Recommended retail price – R385