



Wine & Vintage: Hiervandaan 2007

Label:	Solms - Delta	
Farm location:	Delta Rd, off R45, Franschhoek Valley	
Farm owner:	Solms Family Trust, Astor Family Trust and the farm's workers (Wijn de Caab Trust)	
Wine maker:	Hilko Hegewisch	
Viticulturist:	Paul Wallace	
Grape Variety:	Shiraz 61%, Carignan 16%. Grenache 12%, Mourvèdre 9%, Viognier 2%	
Style of Wine:	Classic Rhône style wine but with a twist	
Vinification:	Part of the skins (12% of the total blend) was desiccated on the vine to concentrate colour and flavour. Only the skins of the Viognier were used. The red components were then added and fermented on the Viognier skins. The combined product was pressed after fermentation.	
Maturation:	Matured for 14 months in French oak. Regularly stirred in the barrels.	
Wine Description:	Dark colour, intense flavours, dried orange peel aromas; rich food-friendly wine with great ageing potential.	
Analysis:	Alcohol	14.5 Vol %
	Residual Sugar	2.3 gm/l
	Total Acidity	6.4 gm/l
	pH	3.46
Background:	'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.')	
History of farm:	The more than 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.	
Price:	Recommended retail price – R108	

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. www.solms-delta.co.za