



Wine & Vintage: Koloni 2010

Label:	Solms - Delta
Farm location:	Delta Rd, off R45, Franschhoek Valley
Farm owner:	Solms family trust, Astor family trust and the farm's workers trust (Wijn de Caab Trust)
Wine maker:	Hilko Hegewisch
Viticulturist:	Paul Wallace
Grape Varieties:	A blend of 64% Muscat d'Alexandrie and 36% Muscat de Frontignan
Style of Wine:	Out of the box! <i>Vino di meditazione</i> , dry after-dinner wine, or aperitif.
Vinification:	Desiccated grapes were pressed as whole bunches and fermented after settling.
Maturation:	Matured for 10 months in seasoned French oak.
Wine Description:	Dry Muscat wine, drink by itself or before or after dinner. Good structure, judicious oak, and a lingering finish.
Analysis:	Alcohol 13.5 % by vol Residual Sugar 14.8 gm/l Total Acidity 6.6 gm/l pH 3.38
Background:	<i>Koloni</i> is the isiXhosa name for the Cape.
History of farm:	This 320 year old Franschhoek farm has reclaimed its historic role under the direction of Prof. Mark Solms, a world-renowned neuroscientist.
Price:	Recommended retail price (same as farm) – R120 per 500 ml bottle

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