



Wine & Vintage:	Hiervandaan 2007
Label:	Solms-Wijn de Caab
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:	Paul Wallace (consultant)
Grape Variety:	A blend of Shiraz 61%, Carignan 16%, Grenache 12%, Mouvèdre 9%, Viognier 2%
Style of Wine:	Classic Rhône style wine but with desiccated component by an ancient Greek method.
Vinification:	16% of the blend was from Shiraz grapes desiccated on the vine to concentrate flavours and intensify colour. Only the skins of the Viognier were used. (Since Viognier ripens much earlier than the four red components, it was fermented till dry and left in the tank till the reds were ripe.) The red components were then added and fermented on the Viognier skins. The combined product was pressed after fermentation. The final wine was regularly stirred on the lees.
Wood Maturation:	Matured for 14 months in French oak from the forests of Allier.
Wine Description:	Dark colour, intense flavours, dried orange peel aromas; rich tannic 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 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 (same as farm) – 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.