



Wine & Vintage:	Solms-Delta Hiervandaan 2006
Label:	Solms - Wijn de Caab
Farm location:	Delta Rd, off R45, Franschhoek Valley
Farm owner:	Professor Mark Solms
Wine maker:	Hilko Hegewisch
Viticulturist:	Paul Wallace (consultant)
Grape Variety:	New blend: Shiraz 34%, Mourvèdre 22%, Grenache 14%, Carignan 27%, Viognier 3%
Style of Wine:	Classic Rhône style wine but with desiccated component by an ancient Greek method.
Vinification:	12% of the Shiraz was desiccated on the vine. Only the skins of the Viognier were used, fermented till dry and left in dark for three weeks. Matured for 13 months in mostly new French oak. Dark colour, intense flavours, dried orange peel aromas. Great ageing potential.
Wood Maturation:	Matured for 13 months in mostly new French oak from the forests of Allier. Regularly stirred in the barrels.
Wine Description:	Dark colour, intense flavours, dried orange peel aromas; rich tannic wine with great ageing potential.
Analysis:	Alcohol 13.5 vol % Residual Sugar 2.1 gm/l Total Acidity 6.2 gm/l pH 3.62
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 – R98

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.