



## AFRICANA 2015

HERITAGE COLLECTION

Africana is the cultural produce of Africa, both indigenous and colonial. Delta farm is a rich source of Africana. This is due partly to the coincidence that the first European to settle here (circa 1690) built his homestead directly over a site that stone-age toolmakers had settled some 6,000 years before.

### The Harvest

The grapes for the Africana were harvested from vineyards in the Franschhoek and Wellington regions and yielded between 6-8 tons per hectare. The various soils, from decomposed granite to alluvial deposits, each contributed to the complexity of grapes selected from the unique sites.

### Cellar Notes & Blending Information

Grape Varietals: Shiraz

Style of Wine: Single varietal Shiraz desiccated on the vine.

Vinification: The desiccated grapes were fermented as whole bunches, together with the stalks and pumped over at regular intervals to ensure homogenization and optimal extraction. Once alcoholic fermentation was completed the wine was pressed off the skins and allowed to undergo natural malolactic fermentation in stainless steel tanks after which it was racked to barrels.

Maturation: Matured for 16 months in seasoned French oak barrels.

### Maturation Potential

Africana 2011 will best reward cellaring of 5-8 Years.

### Tasting Note

A dark and concentrated wine, the Africana is nuanced with liquorice, black cherries, cassis fruit and hints of potpourri. The firm tannin on the palate is balanced by a fine acid and full body that gives the wine a generous feel with a powerful finish.

### Food Pairing

Deep, concentrated and intense, Africana prefers a powerful food partner: try it with well-seasoned game (it's especially good with venison pie) or Mediterranean style meals with grilled vegetables, prosciutto and peppery salami's.



ALC.	15.0% Vol
RS	3.4 g/l
TA	4.9 g/l
PH	3.82
CLOSURE	Best Quality Cork