



*"Delicata's Grand Vin de Hauteville selection
is praised by world-renowned wine critics.
The wines have amassed 31 prestigious awards."*

WINEMAKER'S MEMO

This is an incredibly inky wine which is concentrated through the process of saignée (bleeding off) and by fermenting the juice at slightly warmer temperatures. Seasoned French oak barriques have further softened the wine for an extended period of time prior to bottling at the winery.

FLAVOUR PROFILE

This rich wine delights with intense scents of black forest fruit, graphite and spice. Its fine nose is fresh and its broad yet soft palate reminiscent of blackcurrant fruit, which is the variety's universal hallmark. Its classic leafiness is supported by smooth tannins and a long yet subtle and nuanced finish. It keeps youthful and lively for years, and is surprisingly cool climate in style.



2025 | GRAND VIN DE HAUTEVILLE CABERNET SAUVIGNON D O K M A L T A

VARIETY

Cabernet Sauvignon

SITE

Pwales, Manikata, other superior blocks

GEOLOGY

Tal-Ħamri or Terra Rossa soils

VINES

22-24 years old

HARVEST

Hand-picked 3rd week of September

VINIFICATION

Berry sorting
Bleeding off
2-day cold soak
Fermentation in Inox
Pressing after 7 days of alcoholic fermentation

REFINEMENT

MLF in stainless steel vats
70% barrique aged for 8 months



WINE STYLE
Dry Red, Oak-Aged



ALCOHOL LEVEL
12% Vol.



WHEN TO DRINK
Ready now till 2034



HOW TO SERVE
Cellar Cool



VEGAN
Yes



BOTTLE SIZE
75cl/37.5cl