

DELHEIM

South Africa

EDELSPATZ NOBLE LATE HARVEST 2006

- VINEYARD REPORT** : 100% Rhine Riesling vineyards situated in a north easterly facing slope on the Simonsberg.
- AGE OF VINES** : Planted 1984 **CLONE:** WR 239, WR 055
- GRAPE ANALYSIS** : Sugar: 35 °B pH: 3.52 Total Acidity: 8.60 g/l
- CELLAR REPORT** : Whole-bunches of grapes directly into press to soak overnight. Cold fermentation with the aid of selected yeast strains. Fermentation arrested at correct alcohol / sugar ratio by centrifuge.
- BOTTLING DATE** : 26 June 2006 **RELEASE DATE:** December 2006
- ANALYSIS** : Sugar:128.5g/l Alcohol: 11.5 vol% pH: 3.12 Total Acidity: 8.9 g/l
- TASTING COMMENTS** : The wine is lusciously sweet, but elegant made from Rhine Riesling. Strong honey-melon flavours with bright citrus tang and the botrytis adds an opulent touch. Well-balanced, with a crisp finish and a lingering aftertaste.
- BAR CODE: BOTTLE 6002083 000179
6 X 375ML 16002083 000176



Office Rhine Riesling

WINES OF ORIGIN SIMONSBERG STELLENBOSCH

KNORHOEK ROAD · P.O. BOX 210 · STELLENBOSCH 7599 · SOUTH AFRICA
TEL: 021 – 888 4600 · FAX: 021 – 888 4601 · E-mail: delheim@delheim.com · Website: www.delheim.com
Reg. No. 1963/003130/07
DIRECTORS: MH SPERLING, VH SPERLING & NV SPERLING-THIEL