

DELHEIM

South Africa

SPATZENDRECK LATE HARVEST 2006

VINEYARD REPORT : Chenin Blanc vineyards situated on West facing slopes produce full, ripe fruit. Pinot Blanc vineyards are situated on South facing slopes giving good acidity and balance to the wine.

GRAPE VARIETIES : 54% Chenin blanc, 46% Pinot blanc

CELLAR REPORT Grapes were crushed and destemmed, followed by mash cooling and overnight settling with enzymes. At the correct sugar to alcohol ratio fermentation was arrested by use of centrifuge.

BOTTLING DATE : 04 June 2007 **RELEASE DATE:** July 2007

ANALYSIS : Sugar: 35.3g/l Alcohol: 13.5 vol. % pH: 3.34 Total Acidity: 5.70 g/l

TASTING COMMENTS : A richly concentrated wine with peach and orange peel aromas. Good balance between sugar and acidity, with a lingering aftertaste.

BAR CODE: BOTTLE 6002083 000216

6 X 750ML 16002083000794

12 X 750ML 16002083000213



WINES OF ORIGIN SIMONSBERG STELLENBOSCH

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