

EDELSPATZ NOBLE LATE HARVEST 2011



COMPOSITION

100% Rhine Riesling

ORIGIN

Simonsberg ward, Stellenbosch, South Africa

VINEYARD

The grapes are from a single 27-year-old vineyard on the north-easterly slope of the Simonsberg mountain, which yielded 2.5 tons/ha. Five tranches of pickings were done between the 19th of May and 22 of June 2011, making it the latest harvest yet at Delheim.

VINIFICATION

Handpicked grapes, between 34 – 46°B, followed by overnight skin contact and pressing. Fermentation was arrested at the correct alcohol to sugar ratio through cooling. Bottled in 375ml bottles.

BOTTLING DATE

August 2011

RELEASE DATE

September 2011

ANALYSIS

Residual Sugar:	188 g/l
Alcohol:	10.0 vol%
pH:	4.40
Total Acidity:	8.46 g/l

TASTING NOTES

Aromas of dried apricot, Quince and Cumquat. Wonderful fruit purity, focused by botrytis. Elegant and intense, with thrilling balance and length.

MATURATION

Ready to drink now, but will benefit from further bottle maturation of up to 5 years after vintage, provided it is stored under ideal conditions.

BAR CODES

1 x 375ml:	600 2083 00 0179
6 x 375ml:	1600 2083 00 0176



"The Office" Rhine Riesling vineyard