



**DELHEIM**  
worth the journey



# DELHEIM EDELSPATZ 2018

## COMPOSITION

100% Weisser Riesling

## ORIGIN

Simonsberg, Stellenbosch

## VINEYARD

This block of vines are classified as a Single Vineyard block. The significance of this is that the Weisser Riesling grapes of this block are known for the production of the iconic Edelspatz for more than a decade already. This specific block is named the Office Block. Due to the conditions of the past two years, with under average rainfall levels in the winter season and drought, the appearance of "Noble Rot" didn't occur. With the cooler weather conditions at night during the past harvest season, the conditions favoured the growth of Botrytis Cinerea and Noble Rot occurred again allowing Delheim to once again be able to produce this iconic dessert wine.

## VINIFICATION

We picked the first picking on the 28th of March – this was picked at a Balling of 36 degree balling and delivered only a few crates. The next picking was done on the 13th & 20th April with the last passing done on the 17th May. These grapes were crushed and allowed a day or two skin contact where-after it was whole bunch pressed. Fermentation occurred at the correct alcohol to sugar ratio through cooling.

## BOTTLING DATE

16 August 2018

## ANALYSIS

Residual Sugar:	158.2
Alcohol:	11.65
pH:	3.50
Total Acidity	5.68

## TASTING NOTES

The wine has a golden straw colour with a youthful green tint hue. On the nose aromas of apricot, honey, peaches with undertones of orange blossoms and delicious kumquat comes to mind. On the palate, flavours of the above mentioned fruit comes to mind and is complimented by a vibrant acidity. This wine would be able to mature for another 5 – 10 years from vintage.



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