



DELHEIM
worth the journey

DELHEIM SPATZENDRECK 2019

COMPOSITION

24% Muscat d' Frontignon
38% Chenin Blanc
38% Weisser Riesling

ORIGIN

Simonsberg, Stellenbosch

VINEYARD

Block Name(s): Plankie [Chenin Blanc], Big Oak [Weisser Riesling] & Plankie [Muscat d' Frontignon]
Block Size: 4,53 ha / 0,39 ha / 4,57 ha
Block Planted: 1988 / 2007 / 1988
Trellis System: VSP (vertical shoot positioning)
Soil: Oakleaf Profile (mainly decomposed granite and clay)
Slope: South-West facing
Hight Above Sea Level: between 220 – 400m

VINIFICATION

The grapes are left on the vines to dry naturally to 30° Balling (Brix). Small batches are whole bunch pressed and the juice is left to settle overnight. After settling the juice is put into 225L French oak barrels for fermentation. Fermentation is stopped at the right alcohol and sugar levels and the wine is then left in barrel to mature for 9 months.

ANALYSIS

Residual Sugar:	110 g/l
Alcohol:	13.5%
pH:	3.5
Total Acidity:	7.7 g/l

TASTING NOTES

One of Spatz Sperling's best pioneering efforts. The wine has a beautiful, vibrant gold straw hue with the nose showing citrus blossoms, quince and honey. The palate has lingering flavours of mango, dried apricot, honey and toasted almonds. The wine is well balanced between the intense fruit flavours, sugar levels and the lingering acidity.

AGEING POTENTIAL

Careful cellaring will allow this wine to age for 10 – 20 years from vintage.



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