



DELHEIM
worth the journey



DELHEIM EDELSPATZ 2020

COMPOSITION

Single Vineyard, Weisser Riesling

ORIGIN

Simonsberg-Stellenbosch

VINEYARD

The grapes come from the oldest vineyard block on Delheim planted back in 1985. The maturity of the vineyards with its deep roots produce exceptional quality grapes. Located on the foot slopes in the Simonsberg mountain in a pocket where conditions are optimal for the growth of noble rot, we are privileged enough to produce an award-winning noble late harvest wine.

VINIFICATION

The grapes are picked on numerous occasions. Each parcel is sorted to make sure that only the top quality grapes are selected. These beauties are then whole bunch pressed and fermented in French oak barrels for the duration of 9 months.

ANALYSIS

Alcohol:	12%
Residual Sugar:	161 g/l
pH:	3.58
Total Acidity	7.4 g/l

TASTING NOTES

Being one of the best noble rot vintages in over a decade, the wine shows classic botrytis characteristics on the nose and complimented with honey suckle, dried peaches and marmalade. The wine has a perfect balance between sugar and acid, layered with bright fruit and orange blossom. Enjoy now or cellar for up to 30 years.

NEW VINTAGE RELEASE!

Old Vine Project - Riesling Block 35 years old



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