

Delheim Brut 2003 Cap Classique

The nose shows ripe biscuity red grape fruit flavours and the soft yeasty bouquet of freshly baked bread. The mousse is extremely fine and creamy on the palate enhancing the wonderful nutty, biscuit flavours.

Delicious with fresh oysters or patÃ©. Excellent with lighter soup courses and ideal to accompany dessert as it is perfect to clean the palate. The 2003 Delheim Brut is excellent to enjoy with food and to celebrate a special occasion.

variety : Chardonnay | 50% Chardonnay, 47% Pinot Noir, 3% Pinot Meunier

winery : Delheim Wine Estate

winemaker : The Delheim Team

wine of origin : Coastal

analysis : alc : 12.0 % vol rs : 5.6 g/l pH : 3.05 ta : 6.9 g/l

type : Sparkling **style** : Dry **body** : Soft **taste** : Fruity

pack : Bottle

ageing : The Delheim Brut is ready to drink now. Further bottle ageing will add more richness and complexity. Enjoy as an aperitif.

in the cellar : The Delheim team has selected a special cuvee from a top Cap Classique producer for our Brut 2003, made in the traditional French method. The cuvee was bottled on the 29th of July 2003 and matured for 12 months before degorging. Gentle whole bunch pressing ensures that only the highest quality juice is extracted and very little extraction from the skins occur.



Delheim Wine Estate

Stellenbosch

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