

Delheim Natural Sweet Rhine Riesling 2005

Honey tones with discernible terpenes. Full sweet but no cloyey.

variety : Weisser Riesling | 100% Rhine Riesling

winery :

winemaker : The Delheim Team

wine of origin : Coastal

analysis : alc : 12.0 % vol rs : 81.0 g/l pH : 3.56 ta : 8.45 g/l

type : White **style :** Sweet **body :** Full **taste :** Fruity

pack : Bottle

in the vineyard : Age of vines: Planted 1984

Cline: WR 239, WR 055

Grape analysis: Sugar: 30.8° Balling; pH: 3.50; Total Acidity: 9.20 g/l

about the harvest: Destalking and crushing followed by mash cooling.

in the cellar : Cold fermentation with selected yeast strains particularly suited to the high sugar content of the must. Fermentation arrested by filtration at the appropriate sugar-alcohol ration. Steel only.

Bottling date: 20 May 2005