

## Delheim Edelspatz Noble Late Harvest 1998

With its golden colour, honeyed bouquet and rich yet clean flavour, Edelspatz can truly be called nectar of the gods. It is at its best between five and eight years after the vintage. A perfect dessert wine or liqueur type spirit.

variety : |

winery : Delheim Wine Estate

winemaker : Philip Costandius

wine of origin : Coastal

analysis : alc : 12.3 % vol rs : 110.8 g/l pH : 3.5 ta : 6.2 g/l

type : Dessert

pack : Bottle

ageing : 5 to 8 years

**in the vineyard :** Here is a miracle of nature. In the early autumn mists, the fungus Botrytis Cinerea covers the sweet grapes with its grey dust. As the Botrytis penetrates their skins, so the berries dehydrate; all that remains is a minute quantity of concentrated sweet juice.

**in the cellar :** A blend of hand selected Rhine Riesling and Bukettraube 1998.



### Delheim Wine Estate

Stellenbosch

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www.delheim.com