

Delheim Special Late Harvest 1999

This is a sun-filled sweet wine made from full-ripe Chenin Blanc grapes, some of which are usually affected with Botrytis Cinerea (Noble Rot). It has an elegant delicacy and a refreshingly clean finish. Serve with desserts, blue cheese or nuts.

variety : Weisser Riesling | 23% Rhine Riesling, 77% Bukettraube

winery : Delheim Wine Estate

winemaker : Philip Costandius

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 48.3 g/l pH : 3.41 ta : 6.2 g/l

pack : Bottle

ageing : In its youth it shows a lively fruitiness but will develop attractive complexity if allowed to mature for three to five years.

in the cellar : Cold fermentation with selected yeast strains. Fermentation arrested by Centrifuge to leave a sugar residue in the wine. Maturation in Steel tanks only.



Delheim Wine Estate

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