

## Solms-Delta Dik Delta NV

Fresh, lightly sparkling and easy-drinking.

Pairs well with cheese, fresh fruit, especially melon, and Parma ham. Complements fresh green asparagus and cold tapas and perfect with a poached pear, blue cheese, pecan nut, Parma ham and rocket salad!

**variety** : 0 | Peckham Pears

**winery** : Solms-Delta Wine Estate

**winemaker** : Hagen Viljoen

**wine of origin** : Franschhoek

**analysis** : alc : 6.5 % vol   rs : 18 g/l   pH : 3.49   ta : 6.03 g/l

**type** : White   **body** : Light

**pack** : Bottle   **size** : 0   **closure** : Screwcap

**in the vineyard** : This fermented pear beverage may seem like an eccentric departure from the wine that is most characteristically associated with Franschhoek, but it has been made here for centuries. Ever since Jan van Riebeeck first planted fruit trees in the company gardens, pears have been grown in the Cape. But it was only in the early 20th century that the commercial deciduous industry really took off. As many as 200 000 fruit trees were then planted on the best farms in the Franschhoek Valley, at the instigation of Cecil John Rhodes and HEV Pickstone. Solms-Delta served as their nursery, and today it still hosts the oldest surviving pear orchard in the Cape, planted in 1910 to the variety Clapp's Favourite. 'Perry' honours and celebrates this long history.

**in the cellar** : Made from: Peckham pears

How it is made: This alcoholic beverage is made from freshly cut pears. The pears are crushed and pressed to extract the juice which is then fermented in stainless steel tanks. It is then left to mature in seasoned oak barrels for 6 months. CO<sup>2</sup> is added at bottling.

