

Delheim Spatzendreck 2013

Pale straw in colour. Orange blossom, apricots and citrus on the nose. Ripe summer fruit and orange rind on the palate. The oak adds spice and soft but firm tannin giving the wine the ability to age for quite some time.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Delheim Wine Estate

winemaker : Brenda van Niekerk

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 12.88 % vol rs : 129.8 g/l pH : 3.57 ta : 7.77 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

ageing : The wine is ready to drink now, but will reward with time in bottle. Seven to ten years after vintage.

in the vineyard : Three vineyards form the Vera Cruz Estate. Between 26 and 30 years of age. All trellised vines.

in the cellar :

The three components were brought in separately and all started fermentation on skins in the press for 2 - 3 days. This was done by natural yeast. The skins were lightly pressed and taken to old barrels for fermentation, and inoculated with a selected yeast strain. The wine spent 9 months on lees in barrel. Racked and lightly filtered before bottling.

Bottling Date: February 2014

Release Date: May 2014



Delheim Wine Estate

Stellenbosch

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