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Delheim Edelspatz Noble Late Harvest 2018

Attractive bright gold hues. Classic Botrytis character on the nose, with aromas of orange blossom, kumquat, grapefruit jam, honeybush tea and undertones of spice. Rich and full entry on the palate, with a pinpoint sugar-acid balance to support the fruit. Lively and fresh, showing complex flavours of sour apricots, pineapple and lemon zest on the lingering finish.



variety : Weisser Riesling | 100% Weisser Riesling
winery : Delheim Wine Estate
winemaker : Altus Treurnicht
wine of origin : Stellenbosch
analysis : **alc :** . % vol **rs :** . g/l **pH :** . **ta :** . g/l **va :** . g/l **so2 :** . mg/l **fso2 :** . mg/l

type : Dessert **style :** Sweet **body :** Medium **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork

The popular Rhine Riesling can only be made in years when nature provides conditions that are ideal for its production. Noble late harvest wine requires the natural occurrence of a vineyard fungus, *Botrytis cinerea*, that removes water from grapes and leads to the concentration of sugars and flavours. This desirable “noble rot” relies on wet and humid conditions, which are unlikely during drought.

in the vineyard :

For two long years, drought has kept Delheim from making its famed Edelspatz noble late harvest wine. This vintage however, the wine that's widely regarded as one of South Africa’s best dessert wines, is finally back.

Drought put paid to Edelspatz in 2016 and 2017 - the first time since Delheim started producing this wine in 1979 that it was absent for two consecutive years.

The Delheim Edelspatz Noble Late Harvest is traditionally made from a single 33-year-old vineyard

about the harvest:

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The 2018 harvest took place from March 28 to May 17, concluding at the start of autumn.

Yield: 3t/ha

Delheim Wine Estate

Stellenbosch
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