

Delheim Edelspatz Noble Late Harvest 2018

This award winning dessert wine has a golden straw colour with a youthful green tint hue. On the nose aromas of apricot, honey, peaches with undertones of orange blossoms and delicious kumquat, comes to mind. On the palate, flavours of the above mentioned fruit come to the fore and is complimented by a vibrant acidity.

variety : Weisser Riesling | 100% Weisser Riesling

winery : Delheim Wine Estate

winemaker : Roelof Lotriet

wine of origin : Stellenbosch

analysis : alc : 11.65 % vol rs : 158.2 g/l pH : 3.50 ta : 5.68 g/l

type : Dessert **style :** Sweet **body :** Medium **taste :** Fragrant

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

2018 Harvest:

Tim Atkins SA Report - 94 Points

ageing : This wine would be able to mature for another 5 - 10 years from vintage.

in the vineyard : This block of vines, named the of ce block, is classified as a Single Vineyard block. The significance of this is that the Weisser Riesling grapes of this block are known for the production of the iconic Edelspatz for more than a decade. Due to the conditions over the past two years, with below average rainfall levels in the winter season and drought, the appearance of "Noble Rot" didn't occur. With the cooler weather conditions at night during the past harvest season, the conditions favoured the growth of "Botrytis Cinerea" or Noble Rot occurred, allowing Delheim to once again be able to produce this iconic dessert wine.

about the harvest: First picking took place on the 28th of March - this was picked at a Balling of 36 degrees and delivered only a few crates. The next picking was done on the 13th & 20th of April with the last passing done on the 17th of May.

in the cellar : These grapes were crushed and allowed a day or two skin contact where-after it was whole bunch pressed. Fermentation occurred at the correct alcohol to sugar ratio through cooling.

Bottling Date: 16 August 2018



Delheim Wine Estate

Stellenbosch

021 888 4600

www.delheim.com