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Delheim Spatzendreck 2019

One of Spatz Sperling's best pioneering efforts. The wine has a beautiful, vibrant gold straw hue with the nose showing citrus blossoms, quince and honey. The palate has lingering flavours of mango, dried apricot, honey and toasted almonds. The wine is well balanced between the intense fruit flavours, sugar levels and the lingering acidity.



variety : Weisser Riesling | 38% Weisser Riesling, 38% Chenin Blanc, 24% Muscat d'Frontignan
winery : Delheim Wine Estate
winemaker : Roelof Lotriet
wine of origin : Simonsberg-Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 110 g/l **pH :** 3.5 **ta :** 7.7 g/l
type : White **style :** Sweet **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Careful cellaring will allow this wine to age for 10 – 20 years from vintage.

in the vineyard : Block Name(s): Plankie [Chenin Blanc], Big Oak [Weisser Riesling] & Plankie [Muscat d' Frontignon]
Block Size: 4,53 ha / 0,39 ha / 4,57 ha
Block Planted: 1988 / 2007 / 1988
Trellis System: VSP (vertical shoot positioning)
Soil: Oakleaf Profile (mainly decomposed granite and clay)
Slope: South-West facing
Hight Above Sea Level: between 220 – 400m

about the harvest: The grapes are left on the vines to dry naturally to 30˚ Balling (Brix).

in the cellar : Small batches are whole bunch pressed and the juice is left to settle overnight. After settling the juice is put into 225L French oak barrels for fermentation. Fermentation is stopped at the right alcohol and sugar levels and the wine is then left in barrel to mature for 9 months.

Delheim Wine Estate

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