

Delheim Brut 1997

Gentle whole bunch pressing ensures that only the highest quality juice is extracted and very little extraction from the skins occur. The nose shows ripe biscuity red grape fruit flavours and the soft yeasty bouquet of freshly baked bread. The mousse is extremely fine and creamy on the palate enhancing the wonderful nutty, biscuit flavours. Four years on the yeast sediment added to the depth of flavour and complexity. Enjoy as an aperitif. Delicious with fresh oysters or pat  . Excellent with lighter soup courses and ideal to accompany dessert as it is perfect to clean the palate. The 1997 Delheim Brut is excellent to enjoy with food.

variety : Chardonnay | 45% Pinot Noir, 53% Chardonnay, 2% Pinot Meunier

winery : Delheim Wine Estate

winemaker : Conrad Vlok

wine of origin : Coastal

analysis : alc : 11.09 % vol rs : 6.26 g/l pH : 3.54 ta : 5.65 g/l

type : Sparkling

pack : Bottle

Delheim's owner,   Spatz   Sperling celebrated his 50 years in South Africa in November 2001. It was appropriate to celebrate this special occasion with our maiden vintage Cap Classique. The Delheim team has selected a special cuve   from a top Cap Classique producer for this purpose.

ageing : The Delheim Brut is ready to drink now after spending four years on the yeast lees. Further bottle ageing brings more richness and complexity.



Delheim Wine Estate

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