

Delheim Brut 2000

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.

Enjoy as an aperitif. Delicious with fresh oysters or patÃ©. Excellent with lighter soup courses and ideal to accompany dessert as it is perfect to clean the palate. The 2000 Delheim Brut is excellent to enjoy with food and to celebrate a special occasion.

variety : Pinot Noir | 54% Pinot Noir, 40% Chardonnay, 6% Pinot Meunier

winery : Delheim Wine Estate

winemaker : The Delheim team

wine of origin : Coastal

analysis : alc : 12.37 % vol rs : 7.8 g/l pH : 3.17 ta : 7.38 g/l

type : Sparkling

pack : Bottle

ageing : The Delheim Brut is ready to drink now after spending 30 months on the yeast lees. Further bottle ageing will add more richness and complexity.

in the cellar : The Delheim team has selected a special cuvee from a top Cap Classique producer for our Brut 2000 made in the traditional French method. The cuvee was bottled on the 4th of December 2000 and matured for 30 months (two and a half years) before degorging.



Delheim Wine Estate

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www.delheim.com