

Delheim Edelspatz Noble Late Harvest 2003

Fairbairn Capital Trophy Wine Show 2005 - Bronze

International Wine Challenge 2005 - Silver

Veritas 2005 - Gold

A richly concentrated wine with a combination of marmalade, peach and apricot aromas. Well-balanced with hints of honey and a lingering aftertaste.

Enjoy with dessert and cheese.

variety : Weisser Riesling | Rhine Riesling

winery : Delheim Wine Estate

winemaker : The Delheim team

wine of origin : Coastal

analysis : alc : 12.0 % vol rs : 120.0 g/l pH : 3.46 ta : 8.45 g/l

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

pack : Bottle

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in the vineyard : Age of vines: 14 years

Clone: ST 7

in the cellar : Whole-bunches directly into press to soak overnight.

Juice treatment: Settling with enzymes.

Fermentation: Cold fermentation with aid of selected yeast strains. Fermentation arrested at correct alcohol/sugar ratio

Maturation: Steel only

Bottling date: 27 June 2003



Delheim Wine Estate

Stellenbosch

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www.delheim.com