



# DELHEIM

worth the journey

## SPATZENDRECK NATURAL SWEET 2016

### COMPOSITION

Muscat d'Frontignan, Chenin Blanc and Weisser Riesling

### ORIGIN

Simonsberg Ward, Stellenbosch, South Africa

### VINEYARD

The age of the vines range from twenty seven- to thirty one years old.

### VINIFICATION

Each grape variety was harvested and vinified separately. The Muscat component was destemmed and crushed and left for two days on the skins to ferment. The grapes were pressed in a pneumatic press after two days. Free run juice and pressed juice was pumped into older 500L and 228L barrels to start fermentation by a selected yeast strain. Grapes from the Weisser Riesling and Chenin Blanc were also allowed to start fermentation on the skins where after it was pressed and racked to barrels. The wine spent 13 months in barrel where after it was racked and blended together.

### BOTTLING DATE

November 2017

### RELEASE DATE

### ANALYSIS

|                 |           |
|-----------------|-----------|
| Residual Sugar: | 106.6 g/l |
| Alcohol:        | 13.0%     |
| pH:             | 3.47      |
| Total Acidity:  | 6.9 g/l   |

### TASTING NOTES

Pale straw in colour. Orange blossom, honey and citrus on the nose. Ripe summer fruit and orange skin on the palate. The oak adds spice and soft but firm tannins, giving the wine the ability to age for quite some time.

### MATURATION

The wine is ready to drink now, but will reward with time in bottle, for 12 - 15 years after vintage.



*Chenin Blanc Vineyard*

