



# DELHEIM

worth the journey



## SPATZENDRECK NATURAL SWEET 2015

### COMPOSITION

Chenin Blanc (50%) Muscat d'Frontignan (35%) Weisser Riesling (15%)

### ORIGIN

Simonsberg Ward, Stellenbosch, South Africa

### VINEYARD

Three vineyards form the Vera Cruz Estate which are between 27 and 31 years of age. The vines are all trellised vines.

### VINIFICATION

The three components were brought in separately and all started fermentation on skins in the press for 2-3 days. This was done by natural yeast. The skins were lightly pressed, taken to old barrels and inoculated with a selected yeast strain to complete the fermentation. The wine spent 12 months on the lees in barrel. Racked and lightly filtered before bottling.

### BOTTLING DATE

December 2016

### RELEASE DATE

January 2017

### ANALYSIS

|                 |          |
|-----------------|----------|
| Residual Sugar: | 83.6 g/l |
| Alcohol:        | 13.0%    |
| pH:             | 3.75     |
| Total Acidity:  | 6.0 g/l  |

### TASTING NOTES

Pale straw in colour. Orange blossom, apricots and citrus on the nose. Ripe summer fruit and orange rind 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.