



DELHEIM
worth the journey

DELHEIM SPATZENDRECK 2017

COMPOSITION

48% Muscat d' Frontignon
35% Chenin Blanc
17% Weisser Riesling

ORIGIN

Simonsberg, Stellenbosch

VINEYARD

Both vineyards of the Muscat d Frontignon and the Weisser Riesling are situated against the foothills of the Simonsberg mountain. The Chenin Blanc grapes are from the Ou Jong Steen block situated on the foothills of Klapmutskop. These old vines are unirrigated, resulting in vines that have developed a deep root system over the years that enable it to withstand severe water shortage.

VINIFICATION

Both the Chenin Blanc and the Muscat d'Frontignon were harvested at a sugar level of between 26 -30 Brix. The grapes was de-stemmed and crushed where after it was pressed. The juice was inoculated by commercial yeast. Alcoholic fermentation was stopped means of cooling the fermented juice down.

BOTTLING DATE

20 August 2018

ANALYSIS

Residual Sugar:	110 g/l
Alcohol:	13.13%
pH:	3.6
Total Acidity:	6.38 g/l

TASTING NOTES

Beautiful, vibrant gold straw hues. On the nose citrus blossom, quince and honey with a variety of tropical fruit flavours comes to mind. The palate is well supported by intense fruit flavours that is underpinned by a well balance acidity.



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