



DELHEIM
worth the journey

EDELSPATZ NOBLE LATE HARVEST 2015

COMPOSITION

100% Rhine Riesling

ORIGIN

Simonsberg ward, Stellenbosch, South Africa

VINEYARD

The grapes are from a single 29-year-old vineyard on the north-easterly slope of the Simonsberg mountain, which yielded 3 tons/ha. Two tranches of pickings were done between early April and mid May 2015.

VINIFICATION

The grapes were handpicked between 32.8–44°B, followed by overnight skin contact and whole bunch pressing. Fermentation was arrested at the correct alcohol to sugar ratio through cooling, followed by a cross-flow filtering. Bottled in 375ml bottles.

BOTTLING DATE

September 2015

RELEASE DATE

November 2015

ANALYSIS

Residual Sugar:	162 g/l
Alcohol:	11%
pH:	3.40
Total Acidity:	9.30 g/l

TASTING NOTES

Attractive bright gold hues. Classic Botrytis character on the nose, with aromas of orange blossom, kumquat, grapefruit jam, honeybush tea and undertones of spice. Rich and full entry on the palate, with a pinpoint sugar-acid balance to support the fruit. Lively and fresh, showing complex flavours of sour apricots, pineapple and lemon zest on the lingering finish.

MATURATION

Ready to drink now, but will benefit from further bottle maturation for up to ten years after vintage.



The "Office" Rhine Riesling Vineyard