



DELHEIM
worth the journey



Heritage

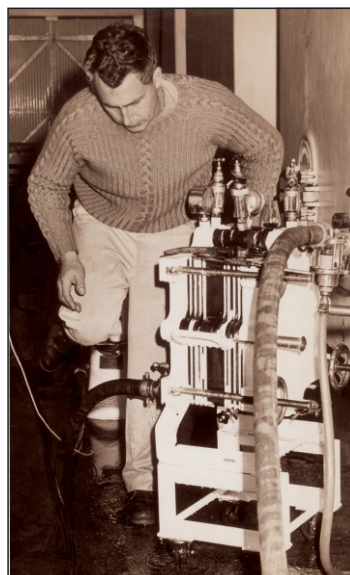
Patriarch of the Sperling family, Michael Hans “Spatz” Sperling arrived in South Africa from Germany in the early 1950s to work with his uncle, Hans Hoheisen, who owned a farm called De Drie Sprong. The farm was later renamed after Hoheisen’s wife Deli to “Delheim,” meaning Del’s home. It was Hoheisen who realised that vines would probably flourish here and it was Spatz Sperling who made this a reality.

Through much trial and error and largely self-taught, this remarkable man built Delheim into the household name it is today, while blazing a pioneering trail through the South African wine industry, launching many innovations that are today almost taken for granted. Amongst others, he pioneered wine tourism in South Africa as a founding member of the first wine route in 1971.

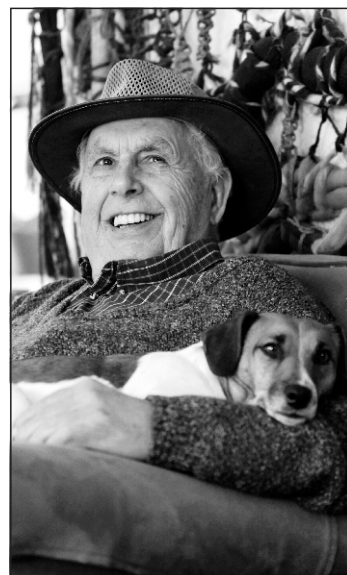
In 2012 Spatz was awarded the prestigious 1659 Medal of Honour industry award for his lifelong contribution to the South African wine industry, an honour which was also bestowed upon former president Nelson Mandela.

Spatz and wife Vera’s children, Victor (vineyards and winemaking) and Nora, (sales and marketing), continued the legacy of their father to further help build the business, while their other two children (Nicky and Maria) reside in Europe.

1951



2012



Spatz Sperling: then and now

Memories are made of this...



Marvelling at the vineyards set against the backdrop of the great Simonsberg mountain, emerging into the bricked courtyard with its ancient oak trees and enchanting ivy-covered buildings, spotting Sperling family members flanked by the ever-present tribe of Jack Russells, receiving a warm and friendly family welcome, ensconcing yourself in the cosy “Downstairs” tasting cellar to sample delicious wines, and lazing the afternoon away over lunch on the garden terraces with spectacular views clear across to Table Mountain; these are the things that a visitor to Delheim remembers and what makes it truly “worth the journey”.

Wine lovers feel at home at Delheim. The Sperling family makes sure of it. With a warm welcome and straight talk about grapes and growing. Passion without pretence. Sixty years have come and gone, but our unpretentious winemaking has remained the same. Just like our commitment to the environment. From our water recycling wetland and acclaimed biodiversity projects to how we care for the community, ours is a sustainable and holistic approach.



The ‘Downstairs’ winetasting cellar

Our Wines

We produce a range of award-winning wines, led by the majestic Grand Reserve, which since its release in 1981, has been honoured with much prestigious recognition. Our ever popular Pinotage Rosé was the 1st of its kind to be produced in South Africa in 1976, and the quirky Spatzendreck dessert wine's story of perseverance and trial and error has gained veneration over many decades!



Delheim is proud to be a certified member of the Cape Vintner Classification system - an independent body committed to the accreditation, governance, representation and promotion of distinctive regional site-specific Cape wines.

Worthy of Conservation

A holistic approach to community and land, to winemaking and to enduring good business practices is what sustains Delheim. The aim has always been to nurture a strong culture of sustainable development on the farm and within the community that grows up and works together on the Delheim estate.

As an industry leader, Delheim has stayed ahead of the times with social responsibility via numerous upliftment projects, training for staff, crèche and after-school club support for the children of staff members. Delheim received WIETA (Agricultural Ethical Trade Initiative) certification status and became an accredited member in 2015, confirming the commitment to staff members and customers that 'best practice' will prevail.

It is important that those who work on the farm, their families and the local community grow and benefit from these practices and WIETA provides a solid foundation for this approach.



Contact Us



Tasting & Wine Sales

cellardoor@delheim.com
Mon - Sun: 09h00 - 17h00

Cellar Tours

Mon - Sun: 10h30 and 14h30

Cupcake and Wine Pairing

Mon - Sun: 09h30 - 17h00
Pre-booking preferred

Mountain Biking

Permits available at the restaurant or Dirtopia. www.dirtopia.co.za

Wine Club

Join our family wine club and receive fantastic discounts and benefits. For more information, email wineclub@delheim.com

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W www.delheim.com GPS Co-ordinates S 33 52' 10" E 18 53' 08"



Our Spatzendreck

Spatzendreck is a living legend.

A scant winemaking ability did not deter Spatz [*German: little sparrow*], for his gregarious nature soon won him many friends among the numerous young German expert winemakers in the Cape, and he prevailed upon them to help him improve his winemaking skills.

Weekends at Delheim were a mixture of "gemütliche" parties and forays into the cellar. One particular Sunday afternoon, in between sauerkraut and swimming, Spatz led a very happy band of friends off to the cellar to taste his latest efforts. One was heard to remark about a particularly flawed sample, "Oh Spatz, this now really is dreck! [*German: sh*t*]".

A kinder soul later consoled him: **"Try again, succeed and then call it Spatz's dreck."**

Years later, having mastered the art of winemaking largely through perseverance, trial and error, and with his typical ribald *weinigen Humor*, he labelled the wine with a cheeky sparrow "ennobling" the wine, earning it Decanter Magazine's **"worst label in the world"** award in 1971!



Garden Restaurant

restaurant@delheim.com
Serves breakfast and lunch

Mon - Sun: 09h30 - 11h30: Breakfast
12h00 - 15h30: Lunch
Cheese platters

Picnic Baskets

Mon - Sun: 10h00 - 17h00
Pre-booking essential

Open on Public Holidays

Closed: New Year's Day, Good Friday, Easter Sunday and Christmas Day