

# SOLMS DELTA

WINE OF SOUTH AFRICA



**A**stor pear cider is partly made from the oldest surviving pear orchard in the Cape. Ever since Jan van Riebeeck first planted fruit trees in the company gardens, pears have been grown in the Cape. As many as 200 000 fruit trees were planted on the best farms in the Franschhoek Valley, at the instigation of Cecil John Rhodes and HEV Pickstone. Solms-Delta served as their nursery.

## Production

The finest pears are crushed, fermented and infused with a touch of hops, resulting in a refreshing alcoholic beverage that is craft to the core.

## Technical Information

Alcohol	4.5% Vol
Residual Sugar	18 g/l
Total acidity	6.03 g/l
pH	3.49

## Tasting Note

Fresh, lightly sparkling and easy-drinking.

## Food Pairing

Pairs well with cheese, fresh fruit (especially melon) and Parma ham. Complements fresh green asparagus and cold tapas and is perfect with a poached pear, blue cheese, pecan nut, Parma ham and rocket salad!

[www.solms-delta.co.za](http://www.solms-delta.co.za)



Produced by Solms-Delta (Pty) Ltd, which is a joint venture between the Solms and Astor families and the Wijn de Caab Trust, the beneficiaries of which are the historically disadvantaged residents and employees of Delta farm and its environs.

CREATING WINE, MUSIC & HOPE

