

Deetlefs Weisser Riesling 2004

Michelangelo Awards 2005 - Silver Medal

Veritas 2005 - Silver

Off-dry wine with typical Riesling character. Pleasantly crisp freshness, with floral and spicy aromas. Smooth on the palate, with a hint of sweetness.

Meat: Cold roast pork and duck. Chinese food. Cape Malay chicken, beef or lamb curries and breyani. Spicy Sichuan "style" dishes and Thai green curries. Fish: North Indian fish curries, lobster, smoked mackerel. Herbs: Mustard, capers. Side dishes: Beetroot, green olives and sun dried tomatoes.

variety : Weisser Riesling | 100% Weisser Riesling

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis : alc : 12.50 % vol rs : 20.8 g/l ta : 6.20 g/l

type : White style : Off Dry body : Light taste : Fragrant

pack : Bottle

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ageing : Excellent now, but portrays good development potential

in the vineyard : Rootstock: Jaquez

Clone: n/a

Plant Date: 1984

Hectares: 2.5 ha

Average Ton / Ha: 12 t/ha

Trellising System: 4-wire vertical Perold

Irrigation System: Micro

about the harvest: Grapes were harvested early in the morning between 16 February " 24 February 2004 to ensure optimum flavour retention.

in the cellar : There was no wood maturation. Various yeast strains were used, as well as employing different Vinification techniques.

