

## Deetlefs Sauvignon Blanc 2005

### Michelangelo Awards 2005 - Silver Medal

Innovative winemaking resulted in a wine with a soft green-yellow appearance and ripe fruit flavours. Good weight on the middle palate is complimented by ripe Litchie and Granadilla flavours, which is balanced by a crisp freshness and a long fine finish. The Deetlefs Trademark of mouth feel and elegance is very distinct in this ripe style Sauvignon Blanc.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Deetlefs Estate

**winemaker :** Kobus Deetlefs

**wine of origin :** Rawsonville

**analysis :** alc : 12.0 % vol   rs : 1.50 g/l   pH : 3.32   ta : 6.70 g/l

**type :** White

**pack :** Bottle   **closure :** Cork

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**ageing :** A multi-dimensional wine exhibiting excellent ageing potential.

**in the vineyard :** Combination of different clones from trellised vines

**Rootstock:** 101-14/8-7

**Clone:** M012/181

**Plant date:** 1998

**Hectares:** 6 ha

**Average Ton / Ha:** 12t/ha

**Trellising System:** 4-wire vertical Perold

**Irrigation System:** Drip

**about the harvest:** Grapes were harvested at different stages of ripening from 19 February - 03 March 2005.

