

## Deetlefs Chardonnay 1998

A compelling mix of elegance and complexity, fruit and oak, Terroir and technique. Harmonious with melon and fig aromas. A delicious creamy texture with a delicate hint of spicy oak and a long finish.

Soup: Bouillon, thickened soup from meat, poultry or fish. Meat: Carpaccio, fillet, tongue, Osso buco and fried liver. Chicken, guinea fowl, duck and rabbit. Fish: Scampi, shrimps, Jacobsâ€™s mussel and lobster. Depending on cooking method all freshwater and sea fish. Herbs: Parsley, chives, dill, tarragon, white pepper and coriander. Fennel, bay leaves and saffron.

**variety :** Chardonnay | Chardonnay

**winery :** Deetlefs Estate

**winemaker :** Kobus Deetlefs

**wine of origin :** Rawsonville

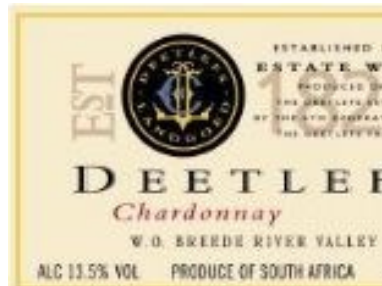
**analysis :** alc : 13.2 % vol    rs : 3.31 g/l    ta : 5.5 g/l

**type :** White

**pack :** Bottle

Veritas Silver medal.

One of the Top 10 S.A. wines listed on the internet between January and June 1999.



**ageing :** Excellent now, yet good development potential over the next 2 to 3 years.

**in the cellar :** Grapes were picked at different stages of ripening. A proportion of the wine was barrel-fermented in French, American and Russian and the rest was fermented on the fine lees, without SO2.