

Deetlefs Semillon 2005

Old Mutual Trophy Wine Show 2006 - Bronze

Swiss International Air Lines Wine Awards 2006 - GoldSAA inflight 2006 - Economy Class

Veritas 2005 - Bronze

Innovative winemaking gives a light green appearance and intense lemony herbaceous varietal aromas. The palate has intensity, length and balance with fine definition.

Meat: Spicy pork, roast veal, casseroles guinea fowl with bacon, Thai green chicken curry and herb roast chicken. Fish: Prawns, mussels and firm-fish dishes. Trout with almonds, barbecued snoek or yellow tail. Side dishes: Mushrooms in a cream sauce.

variety : Semillon | 100% Semillon

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis : alc : 13.0 % vol rs : 2.0 g/l ta : 6.20 g/l

type : White

pack : Bottle

Old Mutual Trophy Wine Show 2006 - Bronze (73/100)

Swiss International Air Lines Wine Awards 2006 - Gold

SAA inflight 2006 - Economy Class

Veritas 2005 - Bronze

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

in the vineyard : Rootstock: R99

Clone: GD1

Plant date: 1994

Hectares: 9 ha

Average Ton / Ha: 14t/ha

Trellising System: 4-wire vertical Perold

Irrigation System: Micro

about the harvest: Grapes were harvested at different stages of ripening between 15 February & 09 March 2005.

