

Deetlefs Chardonnay 2007

2008 Swiss International Air Lines Wine Awards - Bronze Award

The perfect integration of citrus and toasted almonds is evident on the nose and palate. This complex partnership is further enhanced by whispers of soft peach.

Brie, salad with creamy dressing and seafood salad.

variety : Chardonnay | 100% Chardonnay

winery : Deetlefs Estate

winemaker : Ilze van Dijk

wine of origin : Rawsonville

analysis : alc : 14.0 % vol rs : 2.0 g/l pH : 3.63 ta : 6.4 g/l so2 : 125 mg/l fso2 : 27 mg/l

type : White **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

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ageing : Excellent now, yet good development potential over the 2 - 4 years.

in the vineyard : Rootstock: R99

Clone: None

Plant Date: 1996

Hectares: 5.5 ha

Average Ton / Ha: 13 t/ha

Trellising System: 4 wire vertical Perold

Irrigation System: Drip

Height above sea level: 236

Direction: N/S

about the harvest: Harvest date: 01 March 2007

