

Deetlefs Weisser Riesling 2006

Lively floral and spicy aromas with a smooth palate and a touch of sweetness - the perfect accompaniment to almost any meal.

Versatile - Indian & Thai curries, Lobster, creamy pastas & pizza Serving temperature: 08-12°C

variety : Weisser Riesling | 100% Weisser Riesling

winery : Deetlefs Estate

winemaker : Ilze van Dijk

wine of origin : Rawsonville

analysis : alc : 12.0 % vol rs : 21.2 g/l pH : 2.9 ta : 6.9 g/l so2 : 109 mg/l fso2 : 25 mg/l

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

pack : Bottle **closure :** Cork

ageing :

2 - 4 years

in the vineyard : Rootstock: Jaquez

Clone: None

Plant Date: 1984

Hectares: 2.2 ha

Average Ton / Ha: 12t/ha

Trellising System: 4 wire vertical Perold

Irrigation System: Micro

Height above sea level: 236

Direction: N/S

about the harvest: Harvest date: 20 February 2006

in the cellar : Various techniques were applied to all stages of the winemaking process to provide as many possible different building blocks (styles) to ensure optimum complexity in the final blend. These include but are not limited to; grape selection, processing (reductive oxidative), fermentation (different yeasts) and various wood treatments where applicable.

