

Deetlefs Soet Hanepoot 2006

2008 Swiss International Air Lines Wine Awards - Bronze Award

A deep gold colour with a green tint invites you to taste the smooth velvety honey tones with a fresh peach finish. There is an absolutely perfect balance between sweet, acid and alcohol in this wine.

Sweet desserts and cheeses like Danish Blue; Gorgonzola and Roquefort. Serving temperature: 12° - 14° C

variety : Muscat dAlexandrie | Hanepoot

winery : Deetlefs Estate

winemaker : Ilze van Dijk

wine of origin : Rawsonville

analysis : alc : 17.0 % vol pH : 0

type : Fortified **style :** Sticky **wooded**

pack : Bottle **closure :** Cork

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ageing :

5 - 7 years

