

Deetlefs Chenin Blanc 2008

Fresh lime & apricot flavours with a creamy and smooth palate and a subtle almond aftertaste.

Grilled chicken, smoked chicken salad, pizza & pasta, brie & goat's milk cheese.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Deetlefs Estate

winemaker : Ilze van Dijk

wine of origin : Rawsonville

analysis : alc : 14.0 % vol rs : 2.8 g/l pH : 3.51 ta : 6.4 g/l so2 : 145 mg/l fso2 : 35 mg/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

ageing : 1 - 3 years

in the vineyard : Rootstock: R99

Clone: N/A

Plant Date: 1987

Hectares: 6ha

Average Ton/Ha: 12t/ha

Trellising System: 4 wire vertical Perold

Irrigation System: Micro

Height above sea level: 240 m

about the harvest: Harvest date: 7- 12 March 2008

