

Deetlefs Familie Methode Cap Classique 2006

Well-integrated wood flavours with ripe apple, tropical fruit and a hint of mint. A blend of Chardonnay, Weisser Riesling and Semillon.

Oysters, shellfish with a rich sauce, Chinese dishes, nutty desserts.

variety : Chardonnay | 90% Chardonnay, 7% Weisser Riesling, 3% Semillon

winery : Deetlefs Estate

winemaker : Ilze van Dijk

wine of origin :

analysis : alc : 11.68 % vol rs : 3.7 g/l pH : 3.23 ta : 8.6 g/l va : 0.22 g/l so2 : 7 mg/l fso2 : 11 mg/l

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

pack : Bottle **size :** 0 **closure :** Cork

ageing : 6 - 8 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:

Grapes were handpicked at 19°B with good natural acidity.

in the cellar : Whole bunch pressing of chardonnay grapes. Fermented at low temperatures and left on the lees for 9 months with butonage every 3rd week.

