

Solms-Wijn De Caab Amalie 2007

Golden-rich, aromatic and fruity wine, with lingering complexity and well-integrated tannic structure – a wine to set new standards in white blending.

variety : Grenache blanc | 66% Grenache Blanc 34% Viognier

winery : Solms-Delta Wine Estate

winemaker : Hilko Hegewisch

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 2.1 g/l pH : 3.17 ta : 5.8 g/l

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

pack : Bottle **closure :** Cork

in the cellar : The Grenache Blanc grapes were desiccated on the vine according to an ancient Greek practice to concentrate colour and flavours. The fully ripe grapes were then harvested and crushed in the cellar where they were given 24 hours skin contact at 5° C. The Viognier was sourced from six different sites to achieve a complex flavour spectrum. Both grape varieties were fermented and matured separately in new French oak barrels for a slow fermentation and extended lees maturation, and were blended prior to bottling.

