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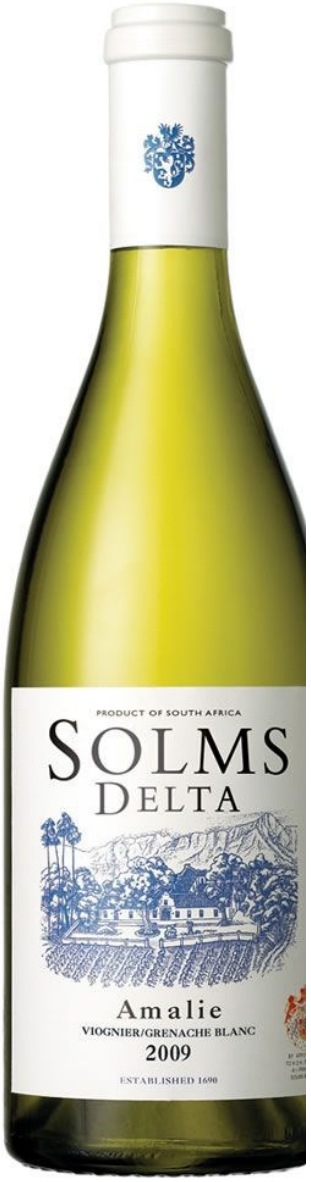
Solms-Delta Amalie 2009

Barrel-matured dry white blend, with intense fruit, layers of complexity and lingering finish.



variety : Viognier | 51% Viognier, 49% Grenache Blanc
winery : Solms-Delta Wine Estate
winemaker : Hilko Hegewisch
wine of origin : Western Cape
analysis : **alc :** 12.88 % vol **rs :** 4.6 g/l **pH :** 3.18 **ta :** 6.2 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

in the vineyard : Viticulturist: Paul Wallace (consultant)

in the cellar : **Vinification:**
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.

Wood Maturation:
11 months in new French oak barrels.