

## Solms-Delta Amalie 2010

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

**variety** : Viognier | 48% Viognier, 33% Roussanne, 19% Grenache Blanc

**winery** : Solms-Delta Wine Estate

**winemaker** : Hilko Hegewisch

**wine of origin** : Western Cape

**analysis** : **alc** : 13.5 % vol **rs** : 2.9 g/l **pH** : 3.39 **ta** : 5.6 g/l

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

**pack** : Bottle **closure** : Cork

Michelangelo 2012 Awards - Gold Medal

Decanter World Wine Awards 2012 - Bronze Medal

**in the vineyard** : Wine maker: Hilko Hegewisch

Farm owner: Solms Family Trust, Astor Family Trust and the Wijn de Caab Trust

Viticulturist: Paul Wallace (consultant)

**in the cellar** : **Vinification**: Grenache blanc was desiccated to give a concentrated component to this intense Rhone style white blend, the Roussanne and Viognier was picked fully ripe. The grapes were given skin contact over-night to extract maximum flavours from the skin. The fermentation happened in oak barrels.

**Wood Maturation**: Four months in French oak barrels.

