

Deetlefs Chardonnay 2008

The perfect integration of citrus and toasted almonds is evident on the nose and palate. This complex partnership is further enhanced by whispers of soft peach.

Brie, salad with creamy dressing and seafood salad.

variety : Chardonnay | 100% Chardonnay

winery : Deetlefs Estate

winemaker : Ferdi Visser

wine of origin :

analysis : alc : 13.5 % vol rs : 2.14 g/l pH : 3.42 ta : 6.2 g/l

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

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

ageing : Excellent now, yet good development potential over the 2 - 4 years.

in the vineyard : Rootstock: R99

Clone: None

Plant Date: 1996

Hectares: 5.5 ha

Trellising System: 4 wire vertical Perold

Irrigation System: Drip

Height above sea level: 236

Direction: N/S

about the harvest: Harvest date: 01 March 2008

in the cellar : Various techniques were applied to all stages of the winemaking process to provide as many possible different building blocks (styles) to ensure optimum complexity in the final blend. These include but are not limited to; grape selection, processing (reductive oxidative), fermentation (different yeasts) 70% French Oak; 30% American on which it matured for 9 months.

