

## Deetlefs Semillon 2009

A contradiction in terms - Spicy white pepper and honeycomb, sweet apricots and lime, all come together in this rare little gem. Unwooded - crisp, clean and fresh.

Chinese, Spicy food, Sushi, Brie & Edam cheeses.

**variety :** Semillon | 100% Semillon

**winery :** Deetlefs Estate

**winemaker :** Ferdi Visser

**wine of origin :**

**analysis :** alc : 12.97 % vol   rs : 2.11 g/l   pH : 3.33   ta : 5.8 g/l   so2 : 131 mg/l   fso2 : 42 mg/l

**type :** White   **style :** Dry

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

**ageing :** 2 - 4 years

**in the vineyard :** Rootstock : R99

Clone : GD1

Plant Date : 1994

Hectares : 9 ha

Average Ton / Ha : 14 t/ha

Trellising System : 4 wire vertical Perold

Irrigation System : Micro

Height above sea level : 240

Direction : N/S

**about the harvest:** Harvest date: 3 March 2009

**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) and various wood treatments where applicable.

