

Deetlefs Familie Semillon Sauvignon Blanc 2005

Colour: Intense yellow-green appearance reflects the grape integrity.

Nose: Very subtle honey-lime-spicy aromas linger in combination with the wood.

Palate: Explosive, but elegant fruit opens up in bold expression of fresh ripe peach that is well rounded with lanolin and soft wood flavours that keep opening up. Layers of freshness! The palate confirms all that is picked up on the colour and nose.

The Ultimate food wine. Wine should be decanted before the meal. Butternut soup, fillet with a creamy sauce, Boursin & Parmesan. Serving temperature: 10-14°C

variety : Semillon | 88% Semillon, 12% Sauvignon Blanc,

winery : Deetlefs Estate

winemaker : Ilze van Dijk

wine of origin : Rawsonville

analysis : alc : 13.0 % vol pH : 3.21 so2 : 100 mg/l fs02 : 16 mg/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

ageing : Excellent for another 2 - 8 years.

about the harvest: Only 3000 bottles were produced. The grapes were specially hand picked from vineyards close to the riverbeds.