

Deetlefs Chenin Blanc 2013

Light lemon yellow colour. Complex array of tropical pineapple, citrus lime, naartjies, stone fruit, peaches with a hint of floral peach blossoms. Subtle creamy oak aromas. Aromas on the nose carry through on the taste. Fresh citrus (naartjie and lime) entry with good presence of stone fruit (peaches) on the middle palate with full creamy finish. A subtle oak influence.

Grilled chicken, smoked chicken salad, brie & goat's milk cheese.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Deetlefs Estate

winemaker : Ferdi Visser

wine of origin : Breedekloof

analysis : alc : 13.48 % vol rs : 4.6 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity

pack : Bottle **size** : 0 **closure** : Screwcap

China Wine & Spirit Competition 2014-SILVER

Decanter Wine Awards 2014- SILVER

ageing : 2 - 4 years

about the harvest: Grapes were selected from 26 year old vines. Vine canopies were left open to expose bunches and leaves to sunlight and ensure fruit driven wines.

in the cellar : No additional skin contact. Fermentation was started in a stainless steel tank at 12°C. Fermentation was finished in barrels. 50% of the wine was matured on full lees in barrels for 7 months with regular stirring of lees. A combination of 300L and 500L barrels were used. To optimize complexity French, Hungarian and Acacia oak was used. Blending of different components was done 3 weeks prior to bottling.

