

## Deetlefs Estate Soet Hanepoot 2009

Light yellow colour. Aromas of Muscat, litchi and Turkish delight dominate the palate. Wine shows exceptional balance between sugar, acidity, alcohol and structure. Full palate with good lingering aromas of Muscat, litchi and stone fruit with surprisingly structured finish.

Sweet desserts and cheeses like Danish Blue; Gorgonzola and Roquefort. Serving temperature: 12° - 14° C

**variety :** Muscat dAlexandrie | Hanepoot

**winery :** Deetlefs Estate

**winemaker :** Ferdi Visser

**wine of origin :** Breedekloof

**analysis :** alc : 14.92 % vol    rs : 194.9 g/l    pH : 0

**type :** Fortified    **style :** Sticky    **wooded**

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

2008 Swiss International Air Lines Wine Awards - Bronze Award

### ageing :

5 - 7 years

**in the vineyard :** Rootstock : 8.7

Clone: N/A

Plant Date: 1994

Hectares: 3.1 ha

**about the harvest:** March 2009

**in the cellar :** Grapes are left to mature on the vine to ensure full ripeness. Harvesting is done by hand. 24 hours skin contact is applied to ensure extraction of all available flavour compounds. Lees contact for a month before filtration and ageing.

