

## Deetlefs Sauvignon Blanc 2000

Innovative winemaking resulted in a wine with a soft green-yellow appearance and ripe fruit flavours. Good weight on the middle palate is complimented by gooseberry flavours, which is balanced by a crisp freshness and a long fine finish. The Deetlefs trademark of mouth feel and elegance is very distinct in this ripe style Sauvignon Blanc.

Soup: Clear vegetable broths Meat: Veal poaches or stewed hake. Fried poultry, fried rabbit with white broths or delicate wine and herb sauce. Fish: Grilled fish with nantau sauce and mussels. Herbs: Most herbs and spices, mustard, lemon rind and capers. Side dishes: Fennel, asparagus, green and red peppers and tomatoes. Cheese: Goats milk and unripe

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Deetlefs Estate

**winemaker :** Kobus Deetlefs

**wine of origin :** Rawsonville

**analysis :** alc : 13.0 % vol   rs : 3.43 g/l   pH : 3.35   ta : 6.0 g/l

**type :** White

**pack :** Bottle



**ageing :** A multi-dimensional wine exhibiting excellent ageing potential.

**in the cellar :** Grapes were picked at different stages of ripening. All the different components were kept separately before the final blend was made. Final blend was left on lees for 8 months before bottling.