

Deetlefs Rhythms of Nature Chenin Blanc / Chardonnay 2012

The wine has a light lemon colour with aromas of grapefruit, lime, melon, ripe bananas and apricots. The wine also has a clean entry with good balance on the mid-palate. A long and lingering finish is evident with a balanced acidity.

Chicken breast with mango, smoked pork and Greek salad.

variety : Chenin Blanc | 79% Chenin Blanc, 21% Chardonnay

winery : Deetlefs Estate

winemaker : Ferdi Visser

wine of origin : Breedekloof

analysis : **alc** : 12.5 % vol **rs** : 1.9 g/l

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

pack : Bottle **closure** : Cork

ageing : 1 - 3 years

in the vineyard :

	Chenin Blanc	Chardonnay
Rootstock	R99	R99
Clone	106A	n/a
Plant Date	1990	1996
Hectares	6.6ha	5.5ha
Trellising System	4 wire vertical Perold	
Irrigation System	Supplementary	
Height above sea level	236	234
Direction	N/S	N/S

about the harvest: Harvest date: 15 February 2011 - 13 March 2011

in the cellar : Grapes were picked at optimum ripeness to ensure a wine with a fresh and fruity character unique to both varietals. The varietals were kept separately on fine lees until blending occurred.