

Solms-Delta Amalie 2012

Intense and complex, with aromatics ranging from ripe citrus to stone fruit. The wine is full bodied with a lively core that rewards with a persistent finish.

This food-friendly wine adapts easily to assertive flavours, pairing happily with dishes as diverse as sushi, grilled sardines, Mediterranean-style roasted vegetables, fragrant curries and spicy Thai food with a hint of sweetness

variety : Viognier | 58% Viognier, 30% Grenache Blanc, 12% Roussanne

winery : Solms-Delta Wine Estate

winemaker : Hilko Hegewisch

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 4.2 g/l pH : 3.34 ta : 6.6 g/l

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

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

2013 Michelangelo Awards - Gold

ageing : The Amalie 2012 has the potential to develop for up to 3-5 years.

in the vineyard : Wine maker: Hilko Hegewisch

Farm owner: Solms Family Trust, Astor Family Trust and the Wijn de Caab Trust

Viticulturist: Paul Wallace (consultant)

The wine honours family links and history. Princess Amalie von Solms-Braunfels (immortalised by Rembrandt in 1632) played a significant role in Dutch political life after her marriage to the Prince of Orange. Her grandson, William III, King of England, provided refuge and support to thousands of French Huguenots after the revocation of the Edict of Nantes in 1685. Some 180 of these refugees, fleeing religious persecution, were relocated to the Cape and granted farms in the immediate vicinity of Delta. Here they laid the foundations of the modern South African wine industry.

about the harvest: The Viognier was harvested at full ripeness from alluvial soil vineyards on Solms-Delta. The Grenache Blanc was harvested from a vineyard in Piekenierskloof at 350m elevation and the Roussanne from decomposed granite soil site in the Paardeberg region.

in the cellar : Grape Varietals: Viognier 58%, Grenache Blanc 30%, Roussanne 12%

Style of Wine: Barrel matured dry white blend.

Vinification: The Grenache Blanc and Roussanne was tank fermented and aged on the lees to maintain vibrancy and fresh aromatics. The Viognier was given skin contact overnight to extract maximum flavours and then fermented in 300L barrels

Maturation: Viognier was matured for 11 months in French oak barrels.

