

Deetlefs Estate De Hageveld White 2011

This wine was released at the end of August 2012. The wine is characterised by a rich golden colour. Tropical aromas of pineapple and granadilla in combination with citrus and minerality are evident on the nose – there is a remarkable balance between fresh fruit and soft wood aromas. The citrus and mineral flavours develop into richer tropical fruit with well integrated wood. The wine has a full middle palate which follows through to the aftertaste.

This is a perfect food wine

variety : Semillon | 75% Semillon, 18% Chardonnay, 7% Sauvignon Blanc,

winery : Deetlefs Estate

winemaker : Ferdi

wine of origin : Breedekloof

analysis : **alc** : 13.2 % vol **rs** : 2.4 g/l

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

pack : Bottle **size** : 750ml **closure** : Screwcap

ageing : The wine has a potential to age with grace. Excellent now, yet good development potential over the next 3 – 6 years.

Deetlefs Wine Estate is the 2nd oldest wine estate owned by the same family in South Africa (1822). Deetlefs offers a selective range of wines that cover all spectrums of the market from the medium to top-end.

in the cellar : 75% Semillon – barrel fermented and aged in oak. 18% Chardonnay – barrel fermented and aged in oak. 7% Sauvignon Blanc – aged in oak. 50% aged in stainless steel and 50% in barrels. All French Oak – 20% new wood.

