

Deetlefs Estate De Hageveld White 2012

Light lemon yellow colour. Tropical fruit; pineapple, grenadilla with hints of freshly cut grass. Nice subtle aromas of spicy and creamy oak. Prominent minerality. Clean linear and mineral entry. Very good balance with fresh crispy apple acidity. A subtle oak presence which adds creamy complexity. Wine has full and long aftertaste. Minerality is very prominent on taste.

The perfect food wine which will age with grace. It is very diverse and creamy and rich dishes are encouraged with this lovely wine.

variety : Semillon | 67% Sémillon, 21% Chardonnay & 12% Sauvignon Blanc

winery : Deetlefs Estate

winemaker : Ferdi Visser

wine of origin : Breedekloof

analysis : **alc** : 12.79 % vol **rs** : 4.1 g/l

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

pack : Bottle **size** : 0 **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 : Different varietals were harvested, fermented and aged separately before blending occurred one month prior to bottling. Wine is fermented and aged in 300 litre French oak barrels for 12 months. 25% New barrels and the balance with second and third fill. Wines were kept on the lees with monthly battonage.

