

Deetlefs Estate Sauvignon Blanc 2014

This wine has a light green/lemon color. It is a very complex combination of flavors that include granadilla, litchi, pineapple, gooseberries and green pepper. The wine shows crisp balanced acidity. It has very good concentrated fruit aromas with lingering grapefruit after taste. A touch of minerality on the palate adds good complexity.

Goats cheese and rocket salad and Lemon butter sole.

variety : Sauvignon Blanc | 86% Sauvignon Blanc, 10% Nouvelle & 4% Sémillon

winery : Deetlefs Estate

winemaker : Ferdi Visser

wine of origin : Breedekloof

analysis : alc : 13.08 % vol rs : 3.16 g/l

type : White **style :** Dry **wooded**

pack : Bottle **size :** 0 **closure :** Screwcap

Michelangelo Wine Awards 2014 – Gold
International Wine and Spirits Challenge 2014 - Silver

ageing : 1-3 Years

in the vineyard :

about the harvest: Harvesting and transport of grapes to cellar were done with great care to allow minimal exposure to oxygen

in the cellar : No extra skin contact is applied. Only free run juice is used. Juice is inoculated with cultured yeast and alcoholic fermentation took place at 12-13°C for 21 days after which blending occurred. All the above steps ensure minimal exposure to oxygen, minimal phenol extraction and it guarantees maximum Sauvignon Blanc aromas.

