

Solms-Delta Amalie 2013

Elegant and complex with initial aromatics ranging from white pear to peach, that opens up to subtle lemony citrus flavours. The wine has a creamy undertone with spicy texture from integrated oak on the palate and rewards with a generous mouth feel and long 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 : Grenache blanc | 44% Grenache Blanc, 27% Chenin Blanc, 23% Roussanne

winery : Solms-Delta Wine Estate

winemaker : Hagen Viljoen

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.0 g/l pH : 3.5 ta : 5.0 g/l

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

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

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

Label Detail

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.

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)

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about the harvest: The Amalie 2013 is a wine blended from four different regions and grape varieties to create a unique wine that is complex and balanced. The Piekenierskloof is a high altitude site of 700m above sea level with predominantly weathered sandstone soils. The grapes from here have good acidity and give focus to the blend. We harvest un-grafted bush vine Grenache blanc and old bush vine Chenin blanc from this site that forms the core of our blend. The grapes from the Voor-Paardeberg region are grown on decomposed granite soils and add great fruit and body to the wine. Our Roussanne and Grenache blanc harvested from the Voor-Paardeberg are generally picked slightly riper to ensure flavour intensity. Old bush vine Chenin blanc is harvested from the Swartland, which adds yellow fruit and a mineral component. Last, but not least, Viognier from Solms Delta adds floral notes and richness to the wine.

in the cellar : Style of Wine: Barrel matured dry white blend.

Vinification: The wines were fermented in a combination of 500 litre French oak barrels, 2000 litre Foudres and stainless steel tanks.



Maturation: The Amalie was aged for 9 months, of which 20% was in new 500 litre French oak barrels, 40% in seasoned 500L French oak barrels and 40% in stainless steel tanks.