

Deetlefs Chenin Blanc 2000

The South African Trophy Wine Show 2002 - Bronze

A soft/green appearance with a bright subtropical bouquet, ripe peach and fresh fruit flavours. A wine with zip and sparkle and good, crisp lime flavours and a long fine finish. It just keeps rolling along. A superb aperitif yet enough character to accompany a variety of dishes.

Soup: Bouillon and vegetable broth
Meat: Pork, pickled meat and smoked kassler
Fish: Simple fish dishes and Kabeljou
Herbs: White pepper, capers, parsley and dill chives
Side dishes: Potato salad, green or vegetable salad, mashed potatoes, green and white vegetables.

variety : Chenin Blanc | Chenin Blanc

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis : alc : 13.0 % vol rs : 3.46 g/l ta : 5.8 g/l

type : White

pack : Bottle

The South African Trophy Wine Show 2002 - Bronze

ageing : Excellent now, but portrays good development potential.

in the vineyard : Trellised vines.

about the harvest: The grapes were harvested on the 23 February 2000. Grapes were picked at different stages of ripening.

in the cellar : There was no wood maturation, instead the wine was left on lees after fermentation, without SO2 for 90 days. Various yeast strains were used.

