

Deetlefs Chenin Blanc 1999

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

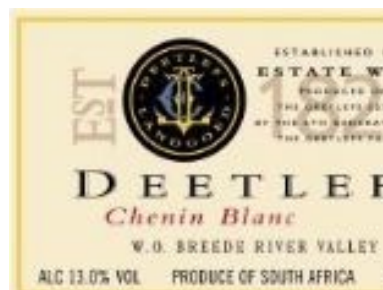
winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis : alc : 13.0 % vol rs : 3.46 g/l ta : 6.5 g/l

type : White

pack : Bottle



ageing : Excellent now, but portrays good development potential.

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