

Deetlefs Sauvignon Blanc 2001

Innovative winemaking resulted in a wine with a soft green-yellow appearance and ripe fruit flavours. Good weight on the middle palate is complimented by gooseberry flavours, which is balanced by a crisp freshness and a long fine finish.

The Deetlefs trademark of mouth feel and elegance is very distinct in this ripe style Sauvignon blanc.

Soup: Clear vegetable broths Meat: Veal poaches or stewed hake. Fried poultry, fried rabbit with white broths or delicate wine and herb sauce. Fish: Grilled fish with nantau sauce and mussels. Herbs: Most herbs and spices, mustard, lemon rind and capers. Side dishes: Fennel, asparagus, green and red peppers and tomatoes. Cheese: Goats milk and unripe

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis : **alc** : 13.0 % vol **rs** : 3.43 g/l **pH** : 3.35 **ta** : 6.0 g/l

type : White

pack : Bottle

Veritas 2002 - Bronze

Michelangelo International Wine Award 2002 - Gold

ageing : A multi-dimensional wine exhibiting excellent ageing potential.

in the vineyard : Combination of different clones from trellised vines.

about the harvest: The grapes were picked at different stages of ripening from the 19 February - 03 March 2001.

in the cellar : All the different components were kept separately before the final blend was made. Final blend was left on lees for 8 months before bottling.

