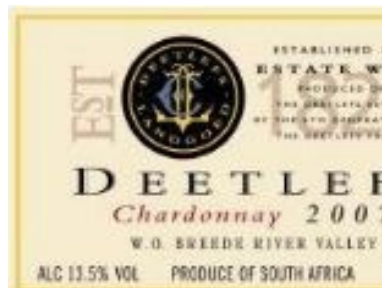


Deetlefs Chardonnay 2001

A compelling mix of elegance and complexity, fruit and oak. Terroir and technique. Harmonious with melon and fig aromas. A delicious creamy texture with a delicate hint of spicy oak and a long finish.

Soup: Bouillon, thickened soup from meat, poultry or fish. Meat: Carpaccio, fillet, tongue, Osso buco and fried liver. Chicken, guinea fowl, duck and rabbit. Fish: Scampi, shrimps, Jacobs's mussel and lobster. Depending on cooking method all freshwater and sea fish. Herbs: Parsley, chives, dill, tarragon, white pepper and coriander. Fennel, bay leaves and saffron.



variety : Chardonnay | Chardonnay

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis : alc : 13.5 % vol rs : 2.8 g/l ta : 5.7 g/l

type : White

pack : Bottle

Veritas 2002 - Bronze

ageing : Excellent now, yet good development potential over the next 2-3 years.

in the vineyard : Trellised vines.

about the harvest: Grapes were picked at different stages of ripening from the 20 February to 24 February 2001.

in the cellar : A proportion of the wine was barrel-fermented in French, American and Russian oak and the rest was fermented on the fine lees, without SO₂.