

Deetlefs Chenin Blanc 2002

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 | 100% Chenin Blanc

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis : **alc** : 13.0 % vol **rs** : 1.8 g/l **ta** : 8.2 g/l

type : White **style** : Dry

pack : Bottle

ageing : Excellent now, but portrays good development potential.

in the vineyard : Trellised vines.

about the harvest: Grapes were picked at different stages of ripening on 23 February 2002.

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.

