

## 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.

