

Deetlefs Weisser Riesling 2002

Off-dry wine with typical Riesling character. Pleasantly crisp freshness, with floral and spicy aromas. Smooth on the palate, with a hint of sweetness.

Meat: Cold roast pork and duck. Chinese food. Cape Malay chicken, beef or lamb curries and breyani. Spicy Sichuan "style" dishes and Thai green curries. Fish: North Indian fish curries, lobster, smoked mackerel. Herbs: Mustard, capers. Side dishes: Beetroot, green olives and sun dried tomatoes.

variety : Weisser Riesling | 100% Weisser Riesling

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis: alc : 12.5 % vol rs : 8.1 g/l pH : 3.06 ta : 5.6 g/l

type : White **style :** Off Dry

pack : Bottle

Chosen for South African Airways Business Class.

Chosen for Nation Wide Airlines

Bronze medal at the Veritas 2003

ageing : Excellent now, but portrays good development potential.

in the vineyard : **Rootstock:** Jaquez

Clone: n/a

Plant Date: 1984

Hectares: 2.5 ha

Average Ton / Ha: 12 t/ha

Trellising System: 4-wire vertical Perold

Irrigation System: Micro

about the harvest: Harvest Date: 16 - 24 February 2002

Grapes were picked early in the morning by hand to ensure all natural flavours and aromas.

in the cellar : There was no wood maturation and various yeast strains were used.

