

Deetlefs Semillon 2002

Innovative winemaking and well-managed use of oak gives a light green/yellow appearance and intense lemony, herbaceous varietal aromas. The palate has intensity, length and balance with fine definition. A combination of mouthfeel and elegance underwrites this award winning wine.

Meat: Spicy pork, roast veal, casseroles guinea fowl with bacon, Thai green chicken curry and herb roast chicken. Fish: Prawns, mussels and firm-fish dishes. Trout with almonds, barbecued snoek or yellow tail. Side dishes: Mushrooms in a cream sauce.

variety : Semillon | 100% Semillon

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis : alc : 13.25 % vol rs : 2.10 g/l pH : 3.39 ta : 5.40 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle

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

in the vineyard : Rootstock: R99

Clone: GD1

Plant Date: 1994

Hectares: 9 ha

Average Ton / Ha: 14 t/ha

Trellising System: 4-wire vertical Perold

Irrigation System: Micro

about the harvest: Harvest Date: 15 February – 09 March 2001

Grapes were picked at different stages of ripening.

in the cellar : All the different components were kept separate before the final blend was made up.

35% Secondary fermentation and 30% fermented in stainless steel tanks. Wine was kept on the lees for 8-9 months.

