

Deetlefs Chardonnay 2002

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' 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 | 100% Chardonnay

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis : alc : 13.0 % vol rs : 2.5 g/l pH : 3.37 ta : 5.6 g/l

type : White **style :** Dry **body :** Medium **wooded**

pack : Bottle

Bronze medal at the Veritas 2003

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

in the vineyard : Rootstock: R99

Clone: None

Plant Date: 1996

Hectares: 5.5 ha

Average Ton / Ha: 13 t/ha

Trellising System: 4-wire vertical

Irrigation System: Drip

about the harvest: Harvest Date: 20 - 24 February 2002

Grapes were picked at different stages of ripening.

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

