

Deetlefs Sauvignon Blanc 2003

Innovative winemaking resulted in a wine with a soft green / yellow appearance and ripe fruit flavours. Good weight on the middle palate is complimented by gooseberry flavours, which is balanced by a crisp freshness and a long fine finish. The Deetlefs Trademark of mouth feel and elegance is very distinct in this ripe style Sauvignon Blanc.

Soup: Clear vegetable broths Meat: Veal poaches or stewed hake. Fried poultry, fried rabbit with white broths or delicate wine and herb sauce. Fish: Grilled fish with nantau sauce and mussels. Herbs: Most herbs and spices, mustard, lemon rind and capers. Side dishes: Fennel, asparagus, green and red peppers and tomatoes. Cheese: Goats milk and unripe

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis : alc : 13.0 % vol rs : 1.40 g/l pH : 3.13 ta : 6.0 g/l

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

pack : Bottle

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

in the vineyard : Rootstock: 101-14/ 8-7

Clone: M012/181

Plant Date: 1998

Hectares: 6 ha

Average Ton / Ha: 12 t/ha

Trellising System: 4-wire vertical Perold

Irrigation System: Drip

about the harvest: Grapes were picked at different stages of ripening from 19 February - 03 March. Combination of different clones from trellised vines.

in the cellar : All the different components were kept separately before the final blend was made. Final blend was left on lees for eight months before bottling.

