

## Deetlefs Chenin Blanc 2004

### Veritas 2005 - Bronze

A soft, green appearance with an upfront subtropical bouquet of ripe peach - and fresh fruit flavours. A wine with zip and sparkle! Good crisp lime flavours and a long fine finish. A superb aperitif, yet enough character to accompany a variety of dishes.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Deetlefs Estate

**winemaker :** Kobus Deetlefs

**wine of origin :** Rawsonville

**analysis :** alc : 13.75 % vol    rs : 1.5 g/l    ta : 6.58 g/l

**type :** White

**pack :** Bottle

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**ageing :** Excellent now, but portrays good development potential.

**in the vineyard :** Rootstock : R99

**Clone :** 1061A

**Plant Date :** 1987

**Hectares :** 16ha

**Average ton/ha :** 16 t/ha

**Trellising System :** 4 wire vertical Perold

**Irrigation :** Drip

**about the harvest:** Grapes were harvested at different stages of ripening.

**Harvest date:** February – March 2004

**in the cellar :** No wood was used during the maturation process and instead, the wine was left on the lees for 90 days after fermentation - without SO<sub>2</sub>. Various yeast strains were used during the fermentation process.

