

## Deetlefs Sauvignon Blanc 2004

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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 ripe Leetchie and Grenadella 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

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**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** :

**winemaker** : Kobus Deetlefs

**wine of origin** : Rawsonville

**analysis** : **alc** : 12.0 % vol **rs** : 1.5 g/l **pH** : 3.26 **ta** : 6.8 g/l

**type** : White

**pack** : Bottle

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**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

**in the cellar** : Grapes were picked at different stages of ripening. All the different components were kept separately before the final blend was made. Final blend was left on lees for 3 months before bottling.