

## Deetlefs Chardonnay 2004

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's 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 : 13.50 % vol    rs : 1.70 g/l    ta : 6.20 g/l

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

**pack :** Bottle

**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

**Average Ton / Ha:** 13 t/ha

**Trellising System:** 4-wire vertical Perold

**Irrigation System:** Drip

**about the harvest:** Grapes were harvested at different stages of ripening on 11 - 12 February 2004.

**in the cellar :** A proportion of the wine was barrel-fermented in French, American oak and the rest was fermented on the fine lees, without SO<sub>2</sub>.

