

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 SO₂.

