



Deetlefs Estate Chenin Blanc 2016

Awards & Accolades:

Silver – International Wine and Spirits Challenge

Tasting notes:

Light lemon yellow colour. Complex combination of pineapple, granadilla, lime, peaches with very delicate floral hint of peach blossoms. Fresh citrus flavour entry, with prominent stone fruit aromas. Wine has fresh grapefruit acidity. Subtle oak influence adds creaminess and gives long smooth finish.

Food Pairing:

Grilled chicken, smoked chicken salad, brie & goat's milk cheese.

Blend:

93% Chenin Blanc, 4% Viognier, 3% Sémillon

Vinification:

Grapes were selected from 27 year old vines. Vine canopies were left open to expose bunches and leaves to sunlight and ensure fruit driven wines. Fermentation was started in a stainless steel tank and finished in barrels. 85% of the wine was matured on full lees for 10 months, with regular stirring of the lees. 20% new barrels was used in combination with older barrels. To optimize complexity French and Hungarian oak was used. Blending of different components was done 3 weeks prior to bottling.

Area of origin:

Breedekloof

Analysis:

Alc.: 13.59%

RS: 2.7 g/l

Maturation:

2 – 4 years