



Deetlefs “Voyage 3566.1” 2016 (Cape White Blend)

Awards and Accolades

Part of special lot at Cape Wine Auction – sold at R718.00 / bottle
91 Points – Tim Atkin
Silver – International Wine & Spirits Challenge
Bronze – China Wine and Spirits Awards

Tasting notes:

Aromas of delicate peach blossoms, ripe juicy nectarines, white peach and hints of orange peel followed by complex spicy aromas of cloves and vanilla. Fresh tropical fruit, followed by juicy apricot and nectarine flavours. Perfect integration between fruit and wood. Surprising freshness and a long lingering finish.

Food Pairing:

The perfect food wine which will age with grace.

Blend:

40% Viognier, 40% Chenin Blanc & 20% Semillon

Vinification:

Each varietal was harvested, fermented and matured separately for 10 months before blending was completed, 1 month prior to bottling. Viognier was given 6 hours skin contact after harvesting. No Sulphur was added. The juice was subject to hyper oxidation. This ensures all the polyphenols are removed through oxidation. The end result is an amazingly delicate and perfumed wine that is much less prone to oxidation. Wine was fermented and aged in 300 litre and 500 litre French oak barrels for 12 months. 25% New barrels and the balance with second and third fill. Wines were kept on the lees with monthly battonage.

Area of origin:

Breedekloof

Analysis:

Alc.: 13%
RS: 2.4 g/l

Maturation:

Excellent now, yet good development potential over the next 3 – 6 years.