



Deetlefs “Voyage 3566.1” 2017 (Cape White Blend)

Tasting notes:

Wine has a rich lemon-yellow colour. There is an explosion of peach, apricot, ripe pineapple, orange blossoms and oak spiciness on the nose. Taste is rich and round with complex apricot, honey, almonds and nutmeg flavours. Good freshness lively acidity and a fine, elegant finish.

Food Pairing:

The perfect food wine which will age with grace.

Blend:

46% Viognier (10% skin fermented, 23% oxidative, 13% whole bunch components), 42% Chenin Blanc & 12% Semillon

Vinification:

Viognier picked very ripe (24 degree balling) for maximum varietal expression. Three different techniques were used (whole bunch pressed, oxidative, and skin ferment) to showcase different sides of Viognier. With the Chenin Blanc and Semillon reductive winemaking techniques were used. Focus off the Chenin Blanc is freshness and maximum tropical fruit expression and for the Semillon the focus was a silky mouth feel and long rich citrus finish.

Area of origin:

Breedekloof

Analysis:

Alc.: 13.43%

RS: 3.0g/l

Maturation:

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