

Deetlefs Estate Reserve Chenin Blanc 2017



Awards & Accolades:

93 points – Winemag (South Africa)
92 points – Tim Atkin
Silver (90 points) – Decanter Wine Awards
Silver – Old Mutual Wine Awards

Tasting notes:

Deep rich yellow colour. Expressive and complex aromas of nectarines, apricots, golden delicious apples, orange blossoms, passion fruit and roasted almonds. Bright and racy acidity on entry. The variety of the different oak barrels used, adds an extra dimension to the wine. Wine shows a nice bone dry pithy finish.

Food Pairing:

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

Blend:

96% Chenin Blanc, 4% Viognier

Vinification:

Grapes harvested from blocks planted on the Estate in 1987 & 1993. Reductive winemaking techniques were used on the Chenin juice to preserve the fresh fruity aromas. 22% new 500li barrels, 19% 3rd fill 500li barrels were used, with the balance in older 300 and 500li barrels. 5% was matured in a concrete egg vessel. 15% spontaneous fermentation. 2% skin fermented Viognier and 2% oxidized Viognier add salt and pepper to the wine. .

Area of origin:

Breedekloof

Analysis:

Alc.: 13.26%
RS: 3.1 g/l

Maturation:

2 – 4 years