



Deetlefs Estate Soet Hanepoot 2017

Tasting notes:

Rich yellow colour. Muscat, rose water, litchi, honey and apricot aromas in abundance on the nose. The palate has very good balance between sweetness, alcohol and acidity culminating in a very easy and fresh desert wine.

Food Pairing:

Sweet desserts & cheeses – Danish Blue, Gorgonzola & Roquefort.

Blend:

100% Hanepoot

Vinification:

Grapes were picked at optimal ripeness to ensure good balance between fruity aromas, sugar and acidity. Harvesting was done by hand. Grapes are destemmed and lightly crushed with 24 hours skin contact for extraction of aromas. After pressing, the juice is fortified with neutral wine spirits. Regular stirring occurs to ensure marriage between juice and spirits. Further ageing of 12 months before bottling.

Area of origin:

Breedekloof

Analysis:

Alc.: 17.07%
RS: 179.4g/l

Maturation:

5 - 7 years