



Deetlefs Estate Chenin Blanc 2018

Awards & Accolades:

90 points Tim Atkin 2019
93.94 points (Grand Gold) – South African Wine Index
87 points – Robert Parker Wine Advocate

Tasting notes:

Light lemon yellow colour. Intense aromas of lime, nectarine, green apple with hints of quince and apricots. Fresh green apple acidity on entry. Well rounded middle palate with stony minerality. Lime, nectarine and apricots, ending with subtle, lingering honey and oak spice.

Food Pairing:

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

Blend:

96% Chenin Blanc, 4% Viognier

Vinification:

Grapes were selected from 28 year old vines of which canopies were left open to expose bunches and leaves to more sunlight ensuring fruit driven wines. This Chenin Blanc was 64% barrel fermented and matured for 9 months in only 500 liter barrels with just 5% new barrels. Of the final blend 22% was tank fermented for added freshness. 14% Fermented and aged in concrete for mouthfeel. 2% whole bunch pressed barrel fermented Viognier and 2% hyper oxidized barrel fermented Viognier adds the "salt and pepper" to this Chenin Blanc.

Area of origin:

Breedekloof

Analysis:

Alc.: 13.49%
RS: 3.5 g/l

Maturation:

2 – 4 years