



Deetlefs Estate Chenin Blanc 2024

Awards & Accolades:

New Vintage Release

Tasting notes:

Medium straw colour. Lees complexity with quince, white peach, ripe nectarine, delicate citrus blossoms and a hint of apricot. The wine has a fresh granny smith acidity on entry with a broad middle palate with some spice and lees texture. The wine shows a long pithy textured finish with loads of complexity.

Food Pairing:

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

Blend:

99% Chenin Blanc, 1% skin ferment Viognier

Vinification:

Grapes were selected from a vineyard block planted in 1993. Clone A1064 on Richter 99. Reductive winemaking techniques were used in the winery to preserve the delicate fruit aromas. This wine was inoculated with D47 and CY3079. Only 500 litre barrels were used as it suites the style that we want to express. Oak maturation for a nine month period gives this wine enough room to express fruit development with the slightest touch of oak to balance out the mid-palette and create a soft and rounded sensation

Area of origin:

Breedekloof

Analysis:

Alc.: 13.5%

RS: 3.1 g/l

Maturation:

2 – 4 years