

Deetlefs “Voyage 3566.1” 2019 (Cape White Blend)



Awards and Accolades

Trophy Winner - Michelangelo Wine Awards 2023

Top 10 – South African Wine Index 2023

Best white blend in the Breedekloof – SA Terroir Wine Awards 2019

91 points - Tim Atkin 2020

Tasting notes:

Wine has a rich lemon-yellow colour. There is an explosion of peach, apricot, ripe pineapple, orange blossoms and a hint of Muscat on the nose. The taste is rich and round with complex apricot, honey, almonds, nutmeg and orange marmalade flavours. Good freshness, lively acidity and a fine elegant bone-dry finish.

Food Pairing:

The perfect food wine which will age with grace.

Blend:

33.4% Sémillon, 33.3% Chenin Blanc, 33.3% Viognier (17% skin fermented, 50% oxidative, 33% whole bunch components)

Vinification:

Viognier grapes were picked ripe for maximum varietal expression. Three different techniques were used (whole bunch pressed, oxidative, and skin fermentation) to showcase different sides of Viognier. With the Chenin Blanc and Semillon reductive winemaking techniques were used. The Chenin Blanc provides freshness and maximum tropical fruit expression and the Semillon a silky mouth feel and long rich citrus finish to the blend.

Area of origin:

Breedekloof

Analysis:

Alc.: 14.5%

RS: 3.37g/l

Maturation:

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