

### Deetlefs “Voyage 3566.1” 2018 (Cape White Blend)

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#### 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. 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:

41% Viognier (17% skin fermented, 50% oxidative, 33% whole bunch components), 34% Chenin Blanc, 23% Semillon, 2% Muscat D’Alexandrie

#### Vinification:

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

#### Area of origin:

Breedekloof

#### Analysis:

Alc.: 13.71%

RS: 2.8g/l

#### Maturation:

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