



Deetlefs Estate Chenin Blanc 2019

Awards & Accolades:

87 Points - Tim Atkin 2021

Tasting notes:

Light lemon yellow colour. Lees complexity with quince, white peach, ripe nectarine, delicate citrus blossoms and hints of spice. 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:

96% Chenin Blanc, 2% skin ferment Semillon, 2% 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. 65% of this wine was naturally fermented while 35% was inoculated with D47 and CY3079. Only 500 litre barrels were used as it suites the style that we want to express. 10% 1st fill, 32% 3rd fill, 32% 4th fill and 28% seasoned oak for a nine month maturation period after witch a rigorous barrel selection was done to make the best Chenin Blanc possible.

Area of origin:

Breedekloof

Analysis:

Alc.: 13.64%

RS: 2.9 g/l

Maturation:

2 – 4 years