

Deetlefs Familie Sémillon 2019



Awards & Accolades:

Platinum – Terroir Wine Awards 2023

Tasting notes:

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A golden yellow colour. Multi-layered nose shows orange rind, pineapple, quince, honey and hints of saffron topped off with subtle roasted hazelnut nuances. The palate is very refined with a fresh pineapple and apricot entry followed by dried herbs, quince and elegant yet structured middle palate. The wine has a well-judged spicy and textured finish. A Sémillon blossoming with the complexity of its layers that keeps on developing in your glass!

Food Pairing:

Red meats and heartier vegetable pastas.

Blend:

Sémillon 100%

Vinification:

Grapes were harvested by hand from old vineyards, only berries that are 30% smaller than usual were selected. The grapes are destemmed and given six hours skin contact before a light pressing. Settling overnight before racking into barrels. 30% is inoculated with cultured yeast while 70% undergoes spontaneous fermentation. 3% skin fermented Semillon adds complexity and texture to the palate. The wine is matured for a total of nine months in 300, 400 and 500 liter French oak barrels. 7% first fill, 13% second fill, 30% third fill and balance in seasoned oak. The wine is not removed from the thick lees and occasional batonage enhances natural autolysis of the yeast cells that naturally gives a fuller bodied wine.

Area of origin:

Breedekloof

Analysis:

Alc.: 13.78%

RS: 2.38 g/l

Maturation:

4 – 8 years